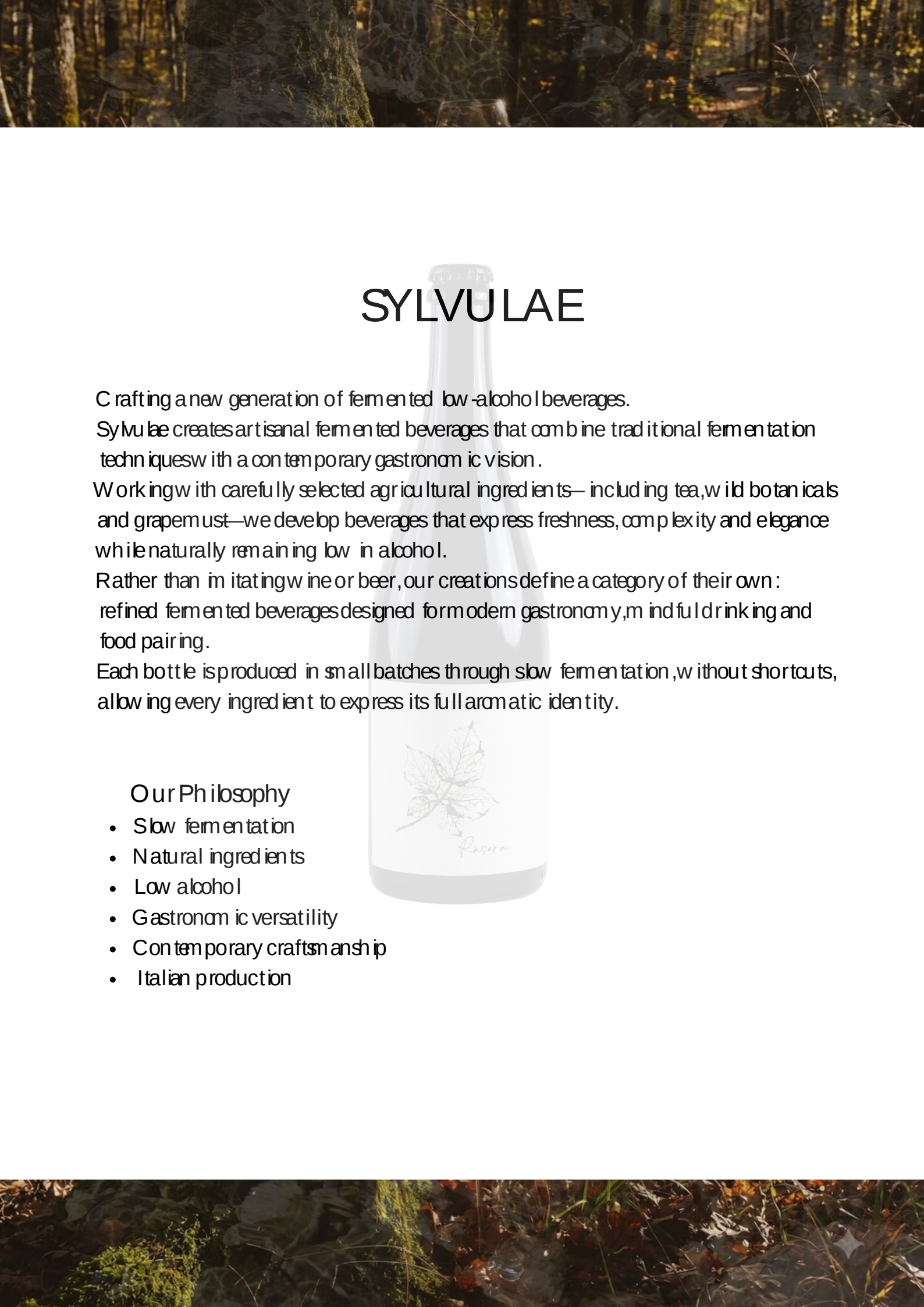




SYLVULAE

Crafting a new generation of fermented low-alcohol beverages.

Sylvulae creates artisanal fermented beverages that combine traditional fermentation techniques with a contemporary gastronomic vision.

Working with carefully selected agricultural ingredients— including tea, wild botanicals and grape must—we develop beverages that express freshness, complexity and elegance while naturally remaining low in alcohol.

Rather than imitating wine or beer, our creations define a category of their own: refined fermented beverages designed for modern gastronomy, mindful drinking and food pairing.

Each bottle is produced in small batches through slow fermentation, without shortcuts, allowing every ingredient to express its full aromatic identity.

Our Philosophy

- Slow fermentation
- Natural ingredients
- Low alcohol
- Gastronomic versatility
- Contemporary craftsmanship
- Italian production



A bright and vibrant profile with aromas of plum, yellow flowers, honey and citrus. Layered tannins, lively effervescence and a long, refreshing finish.

Seafood • Fried dishes • Spiced cuisine • Cheese • Aperitif • Cocktails

An elegant botanical expression inspired by spontaneous bramble shoots. Fresh, herbal and vertical, with delicate tannins and remarkable persistence.

Vegetable cuisine • Fresh cheeses • White meats • Contemporary gastronomy

A refined interpretation of grape must, combining floral aromas, delicate freshness and fine bubbles. A gastronomic low-alcohol alternative with remarkable elegance.

Fish • White meats • Fried dishes • Light desserts

