

BRAND BOOK

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 fruit —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**





Collection

PU'ER

Fermented Tea beverage

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

Perfect with

Seafood • Fried dishes • Spiced cuisine • Light Desserts • Aperitif

RÀSERA

Wild Bramble Shoot fermented beverage

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

Perfect with

Raw fish • Fresh cheese • White meat • Fried dishes • Aperitif

S. BRUSCO

Fermented Elderberry & Elderflower beverage

A deep red profile, with aromas of elderflower, wild berries and green botanicals. Firm tannins and vibrant acidity create a structured, dry and persistent finish.

Perfect with

Game • Charcuterie • Aged cheese • Roasted vegetables • Aperitif

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Contact

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Italy

