SYLVULAE | why sylvulae

Five reasons to discover a new generation of fermented beverages.

01 — Naturally Low Alcohol
Crafted through natural fermentation, not dilution or dealcoholisation.

02 — Living Fermentation
Every bottle is alive, evolving naturally to develop depth, freshness and character.

03 — Gastronomic Versatility
Created to pair with contemporary cuisine, from aperitivo to fine dining.

04 — Italian Craftsmanship
Small-batch production using carefully selected botanical ingredients and traditional fermentation techniques.

05 — A New Beverage Category
Neither wine.
Nor beer.
Nor kombucha.
A new expression of fermentation.