

SYLVULAE

Crafting a New Generation of Living Fermented Beverages

Fermentation, reimagined.

Sylvulae was born from the desire to explore fermentation beyond conventional categories.
Inspired by nature, gastronomy and craftsmanship, we create artisanal low-alcohol fermented beverages from carefully selected ingredients such as tea, wild botanicals and fruit.
Rather than replicating wine, beer or kombucha, Sylvulae introduces a new sensory category—one where fermentation becomes a tool for elegance, freshness and gastronomic expression.
Every bottle is crafted in Italy through slow, natural fermentation and produced in small batches to preserve authenticity and character.

What Makes Sylvulae Unique

A different approach to fermentation.

- Naturally low in alcohol
- Slow fermentation
- Living beverages
- Gastronomic complexity
- Crafted in Italy
- Small-batch production
- Natural ingredients
- Contemporary design

The Project

More than a beverage.
Sylvulae explores the meeting point between fermentation and gastronomy.
Every recipe is designed to reveal the aromatic identity of each ingredient while offering a refined alternative for those seeking balance, flavour and authenticity.
Our beverages are created to accompany food, inspire new drinking rituals and redefine the role of fermentation at the table.

Why Low Alcohol?

Consumers are changing.
More people are looking for beverages that combine pleasure, complexity and moderation.
Sylvulae embraces this evolution by creating naturally low-alcohol fermented beverages without compromising flavour, texture or gastronomic value.
Not less.
Simply different.

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Pu’er

An elegant kombucha made from precious Pu’er Sheng tea leaves harvested in 2017. A meeting of Chinese and Italian mountains, from Mount Nannou in Yunnan to the Val di Taro.



Raw material: Forest-grown Sheng Pu’er tea.
Colour: Golden amber with luminous highlights and fine bubbles.
Aroma: Notes of yellow plum and broom blossom, acacia honey and orange peel.
Taste: Structured, with delicate tannins, pronounced freshness and vibrant salinity.

Product details

- Alcohol content: 1.5% ABV
- Bottle size: 75 cl
- Ageing: Up to 30 months on the lees
- Additional notes: Contains no sulphites.

Serving suggestions

- Temperature: 8–10 °C
- Glassware: Balloon flute
- Ageing potential: Can continue to develop in the cellar for 2–3 years. No cold chain required.

Recommended pairings

Perfect as an aperitif, after a meal, or in cocktails and mocktails.
Also pairs beautifully with seafood, spiced soups, fried dishes and light desserts.

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Ràsera

An innovative fermented beverage made from wild bramble shoots and leaves from the Emilia-Romagna Apennines, fermented with water from the Val di Taro and a SCOBY culture, as in kombucha.



Raw material: Wild bramble leaves.
Colour: Pale pink with luminous highlights and fine bubbles.
Aroma: Notes of wild rose and lychee, with mossy green nuances.
Taste: Balanced, with gentle tannins, delicate freshness and subtle sweetness.

Product details

- Alcohol content: 1.5% ABV
- Bottle size: 75 cl
- Ageing: Up to 30 months on the lees
- Additional notes: Contains no sulphites.

Serving suggestions

- Temperature: 8–10 °C
- Glassware: Balloon flute
- Ageing potential: Can continue to develop in the cellar for 2–3 years. No cold chain required.

Recommended pairings

Enjoy on its own as an aperitif or after a meal. Pairs well with seafood, raw fish, oily fish, white meat, fresh cheeses and fried dishes.

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S. Brusco

A fermented beverage made from elderberries and elderflowers, harvested and transformed through slow fermentation with water from the Val di Taro and a SCOBY culture, as in kombucha.



Raw material: Elderberries and elderflowers.
Colour: Deep, intense red with luminous highlights.
Aroma: Pronounced notes of elderflower and wild berries, with green nuances and wild botanical undertones.
Taste: Smooth and complex, with firm tannins, vibrant acidity and a dry, structured, persistent finish.

Product details

- Alcohol content: 3.5% ABV
- Bottle size: 75 cl
- Ageing: Up to 30 months on the lees
- Additional notes: Contains no sulphites.
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Serving suggestions

- Temperature: 8–10 °C
- Glassware: Balloon flute
- Can continue to develop in the cellar for 2–3 years. No cold chain required.

Recommended pairings

Pairs well with game, cured meats, aged cheeses, roasted meats and roasted vegetables, enhancing dishes with intense, structured flavours.

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Giano

A fermented beverage made from Verdicchio grapes, undergoing a second fermentation in the bottle. The grape variety's identity is expressed through freshness, minerality and aromatic finesse.



Raw material: Verdicchio grapes.
Colour: Pale straw yellow with bright highlights and fine, persistent bubbles.
Aroma: Notes of white flowers, almond and citrus, with hints of bread crust.
Taste: Vertical and dynamic, with vibrant acidity, savoury minerality and fine bubbles. A clean finish with a pleasantly bitter note.

Product details

- Alcohol content: 1.5% ABV
- Bottle size: 75 cl
- Ageing: Up to 30 months on the lees
- Additional notes: Contains no sulphites.
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Serving suggestions

- Temperature: 8–10 °C
- Glassware: Balloon flute
- Ageing potential: Can continue to develop in the cellar for 2–3 years. No cold chain required.

Recommended pairings

Ideal as an aperitif and paired with raw seafood, fish-based pasta dishes, fried vegetables, flavourful white meats and soft cheeses.

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Malia

A non-alcoholic fermented beverage made from Malvasia di Candia grapes, undergoing a second fermentation in the bottle. It is characterised by aromatic richness, tannic structure and delicate bubbles.



Raw material: Malvasia grapes.
Colour: Intense orange with warm, luminous highlights. Naturally cloudy appearance.
Aroma: Notes of dried apricot, candied orange peel, aromatic herbs and sweet spices.
Taste: Broad and structured, with well-defined tannins, roundness and savoury minerality.

Product details

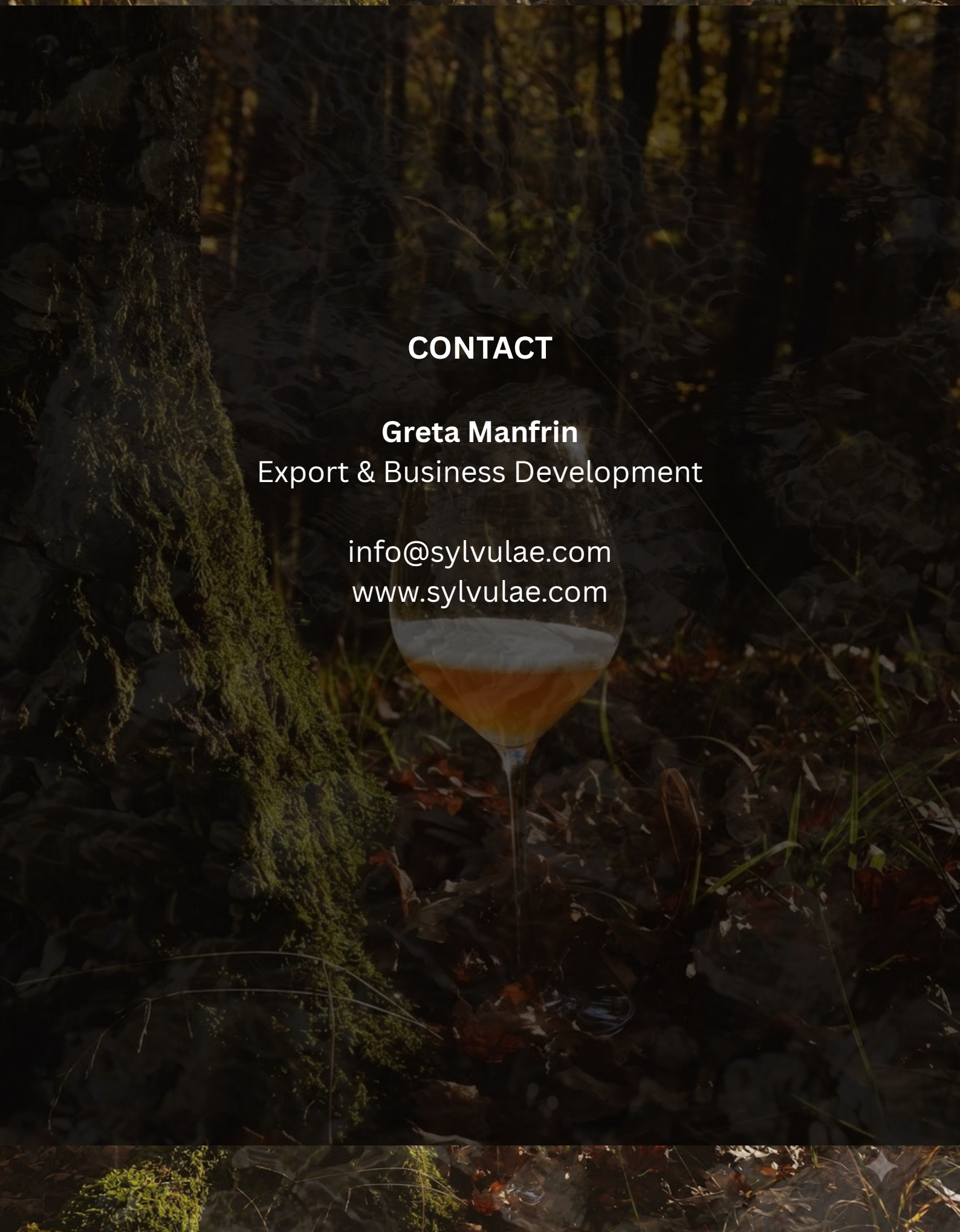
- Alcohol content: 0% ABV
- Bottle size: 75 cl
- Ageing: Up to 30 months on the lees
- Additional notes: Contains no sulphites.
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Serving suggestions

- Temperature: 8–10 °C
- Glassware: Balloon flute
- Ageing potential: Can continue to develop in the cellar for 2–3 years. No cold chain required.

Recommended pairings

Ideal with rich cured meats, semi-aged cheeses, flavourful pasta dishes, spicy and international cuisine, and slow-braised white meats.



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