

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.

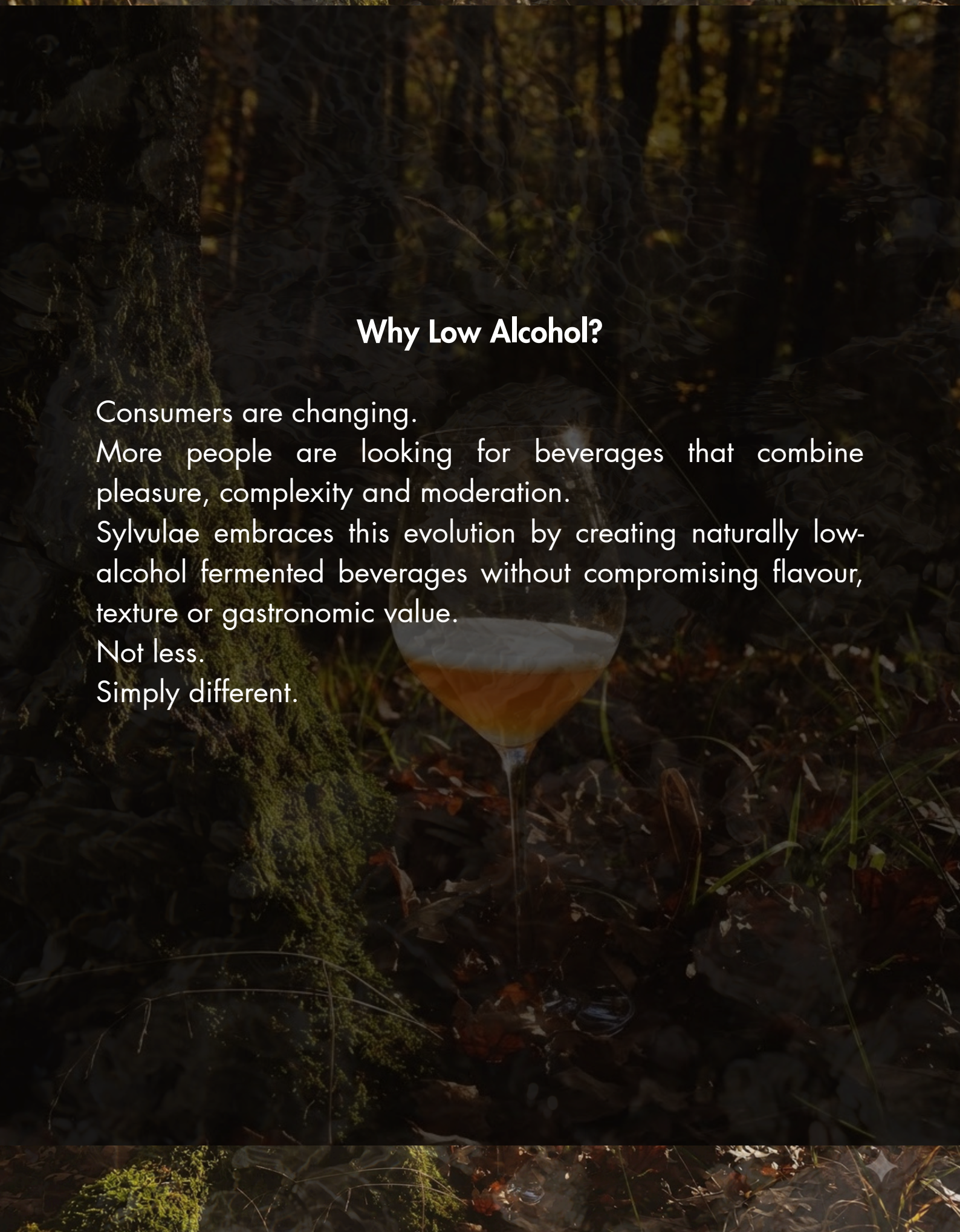
What Makes Sylvulae Unique

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.

SYLVULAE | press kit

Collection



PU'ER

Tea fermentation

Elegant tannins
Honey
Citrus
Yellow flowers



RÀSERA

Wild bramble shoots

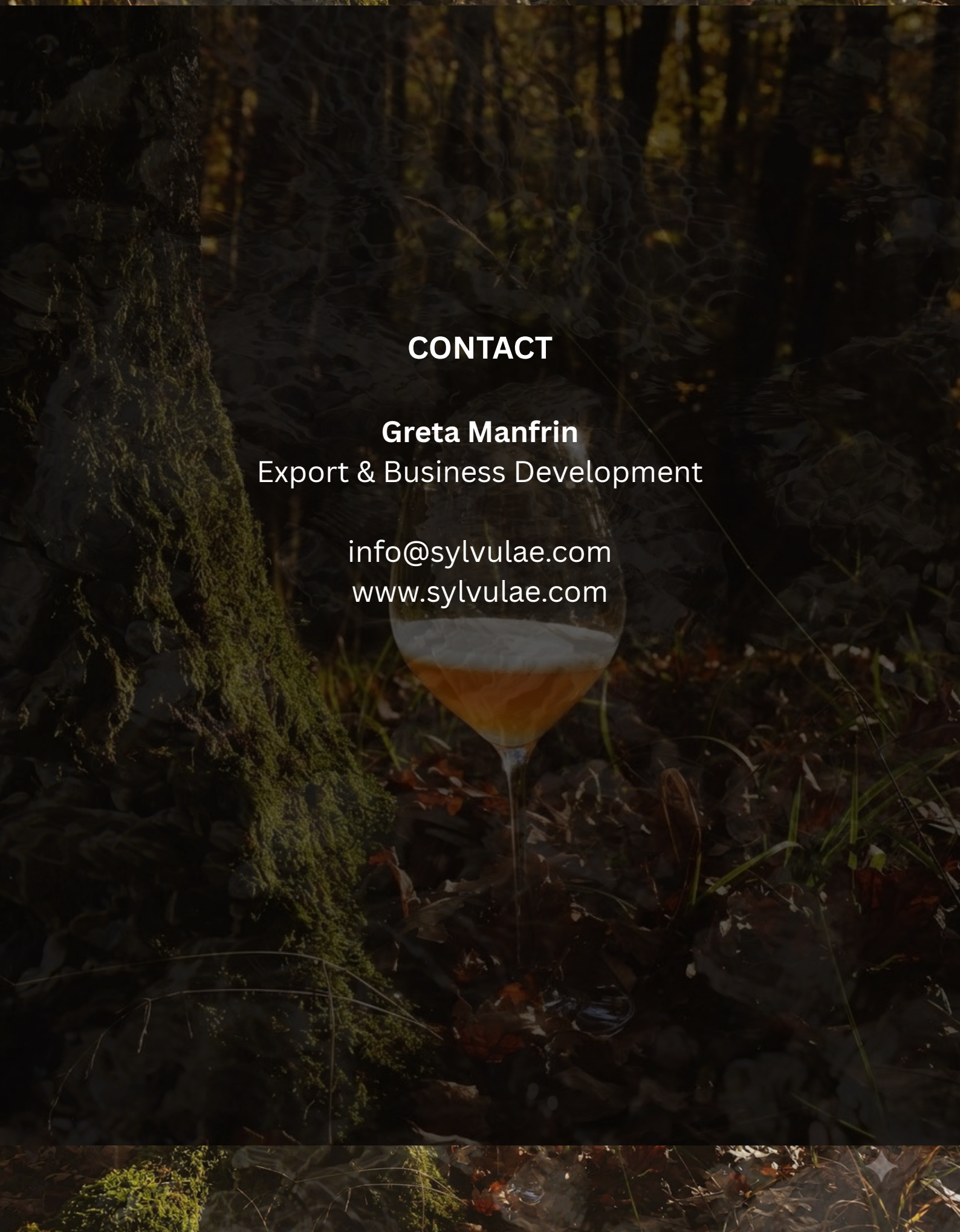
Botanical
Fresh
Vertical
Herbal



S. BRUSCO

Elderberry and elderflower

Wild berries
Intense
Tannic
Vibrant



CONTACT

Greta Manfrin
Export & Business Development

info@sylvulae.com
www.sylvulae.com