This work aimed to characterize the chemical composition of samples of alcoholic beverages fermented from S. cytherea. To this end, it was the preparation of musts from fruit pulp increased by up to 24.2 °Brix with sucrose and applied a thermal shock. The pH and titratable acidity of musts was 3.16 and 20.00 meq.L⁻¹, respectively. Density at 20 °C was of 1.1524 g.mL⁻¹. The sulfitation was performed using sodium metabisulfite added in a proportion of 10 g.Hl⁻¹. Saccharomyces cerevisae was used as inoculum for wine-making by fermentation at 25 ±2 °C, for 14 days. During the fermentation was carried out physical-chemical analyzes that followed the standards of the Ministry of Agriculture. The bottled fermented was stored under refrigeration at 5 °C for 3 months. The wine analysis sowed that at the beginning of fermentation, there has been increasing use of sucrose with the release of carbon dioxide and yeast resulting increase in titratable acidity during the fermentation process. The values of pH (3.0), volatile acidity (0.75 meq.L⁻¹), fixed acidity (52.25 meq.L⁻¹), and titratable acidity (55.00 meq.L⁻¹), soluble solids (11.23 °Brix), density (1.0661 g.mL⁻¹), color intensity (L 17.9967 ± 0.12; a 10.2900 ± 0.02; b 5.5933 ± 0.12), dry extract (73.9293 g.L⁻¹), alcohol content (10 °GL), reducing sugar (2.30 g.100mL⁻¹), sucrose (17.40 g.100mL⁻¹) and ashes (1.102 g.L⁻¹) of S. cytherea wine showed that their concentrations for the tests proposed in this study were within normal limits established by Brazilian legislation for wine fruit.