



**BIO FATTORIA  
AUGUSTALI®**

*Vineyards and Cellar*







Augustali is located in Sicily between the provinces of Trapani and Palermo. It's situated in the center of the Gulf of Castellammare, in the most fertile part of Bosco Falconeria Alcamo and Partinico, a territory so dear to the Emperor Frederik II of Swabia. The family's vineyards and olive groves extend for twelve hectares in the lovely hillside landscape sloping down to the sea. It was once called "the garden" because of its rich and charming land.

## *The Farm*



Immersed among the rows of vines, the cellar takes a square shape of a typical Sicilian rural farm. It embodies the whole farm philosophy.







# *The Family*



**Immersed in a lavish and lush nature the farm proposes you a familiar and welcoming atmosphere.**

**The oenologist Vincenzo Bambina and his wife Finella, beekeeper and educational farmer, are waiting for you to share the slow pace, scents and flavors of the Sicilian countryside**

# VI SEI

Catarratto - IGT Terre siciliane  
(Typical Geographic Indication)  
Sparkling wine

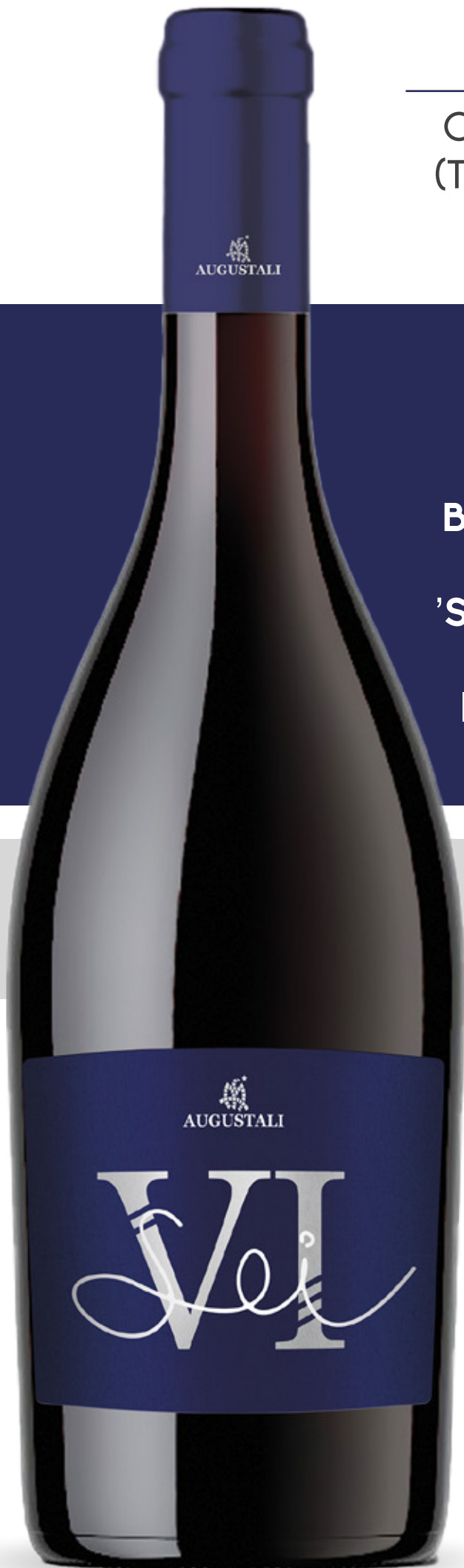
From the Italian translation  
**SEI** that means **'SIX'**  
**'SEI'** as the components of  
Bambina's family that strongly  
wanted a sparkling wine.  
**'SEI'** as the wine's six adjectives  
that well describe it:  
lively, captivating, exuberant  
fresh, sapid and drinkable.

**COLOR:** Pale yellow tending to greenish

**AROMA:** Tropical, fresh, fruity and  
bewitching wine

**FLAVOUR:** Sapid, fresh and lively

**PAIRINGS:** At the table it finds the best  
combinations with local sea food. Elegantly  
accompanies appetizers, shellfish, seafood  
second courses.





# GRILLO

---

IL MARE - SICILIA DOC  
(Denomination of Controlled Origin)

Grillo, an historical grape of Sicily, is cultivated in the hills of Monreale, enjoying medium-textured fertile soils and Mediterranean climate



Very intense wine that recalls fragrance, freshness and savor. Grillo originates from "IL MARE" (the sea) Thus water, synthesis of life and the vine, which gives harmony and elegance

# CATARRATTO

---

IL SUOLO - IGP TERRE SICILIANE  
(Protected Geographical Indication)

Catarratto finds excellent  
expression in the lovely hilly landscape  
sloping down to the sea between  
the provinces of Trapani and Palermo

The sandy and medium-limestone  
soils allow us to make a wine that  
is remembered for its freshness  
and savour. Catarratto is  
“IL SUOLO” (the soil)  
a rich and colorful soil that  
animates the wine



# NERO D'AVOLA

---

LA VIGNA - SICILIA DOC  
(Denomination of Controlled Origin)

In the north-western part of the island, the hills of Monreale offer an adequately ventilated, bright and favorable territory for the cultivation of Nero d'Avola, traditional vine of Sicily



A wine with character accompanied by a fruity bouquet and a pleasant acidity. Nero d'Avola is "LAVIGNA" (the Vine) main performer from where its identity derives

# SYRAH

---

IL CLIMA - IGP TERRE SICILIANE  
(Protected Geographical indication)

A Vine that is giving Sicily high quality products is the Syrah. It is cultivated amongst the hills of Monreale. Characterized for its medium-textured fertile soils tending towards clayey and its Mediterranean climate.

The organoleptic profile reveals that it is an original wine with intense and fruity aromas; the spicy and floral sensations typical of Syrah evoke all of the Mediterranean's warmth. Syrah is "IL CLIMA" (The Climate) from which it derives light, sun and wind that give the spirit





# il Contrasto del Bianco

---

**VERMENTINO  
IGP TERRE SICILIANE  
White Wine**

**(Protected Geographical Indication)**

Contrasto wines are born from a  
unique territory interpretation and  
carry the name of the poetic style of  
Ciuillo d'Alcamo and its famous Rosa  
Fresca Aulentissima

Wine of great amplitude and  
elegance, pleasantly citrusy with  
notes of balsamic Mediterranean  
herbs and saline returns.  
Excellent acidity and finishing  
of great persistence



# il Contrasto del Rosso

---

**NERO D'AVOLA  
IGP TERRE SICILIANE  
Red Wine  
(Protected Geographical Indication)**

The family vineyards are located  
in the lovely hillside landscape  
and they extend between the  
provinces of Trapani and Palermo  
in the center of the Gulf of  
Castellammare

Wine of character but also  
of great balance, pleasantly  
tannic. It is appreciated for its  
good harmony and high softness





# Terza Nota

---



**The Terza Nota line offers versatile, captivating wines whose tendency is refinement and pleasantness. Successful assemblages of local grapes (Catarratto, Nero d'Avola) and allochthonous ones (Merlot, Vermentino)**



# Olive Grove



The oil tradition has defined the family since 1960, date on which the first olive trees were planted in the Bosco Falconeria plot. Today, the surface of the olive grove is 3,5 hectares and the varieties cultivated are mainly Cerasuola and a small part are Nocellara. Augustali oil is pleasantly fruity, fresh on the palate and it is known for its authenticity and freshness.



# Apiary



Some hives have been installed in the citrus grove at the foot of the hill; our bees enjoy grazing areas far from active sources of pollution. A small but complete laboratory allows a quick honey extraction from the honeycombs in the farm

## Sicily Honey

From light amber to straw yellow, wildflower honey has a soft and velvety texture. It is appreciated for floral and citrus scents with caramelized notes





# Citrus

In our small organic orchard, we select the best fruits to produce MARMELADE FRUIT that stand out for its intense aromas and its typical flavors of the area.



## Marmelade fruit

confezioni da 40 e 100g

### Orange Jam

Genuine and high quality product that contains over 70% of fruit picked and peeled by hand. Only natural ingredients: oranges and sugar, without preservatives, artificial flavorings or additives.

### Lemon Jam

From particularly sweet and juicy lemons that grow in plains tempered by the sea and fertile soil; Product characterized by unique aroma, flavor and consistency.







## *Experiences*

The farm is managed by the owners Finella and Vincenzo who want to share with the visitors food and wine experiences: educational tours, wine and oil tasting, naturalistic walks through olive groves, vineyards, citrus orchards.





# *Restaurant and Events*

---

The huge lawn, the large outdoor spaces, the colourful walkable avenues, the welcoming restaurant halls, the popular animal area and the precious simplicity of the cuisine make Augustali the perfect place to celebrate any happy occasion.

Our cuisine is designed for everyone who wants to taste authentic traditional Sicilian dishes with a valued homemade touch.

The menus aim to preserve the precious simplicity of this authentic cuisine where the ingredients are the real star of the show.







**AUGUSTALI**

## AUGUSTALI ORGANIC FARM

VINEYARDS AND WINERY - EVENTS - EDUCATIONAL FARM

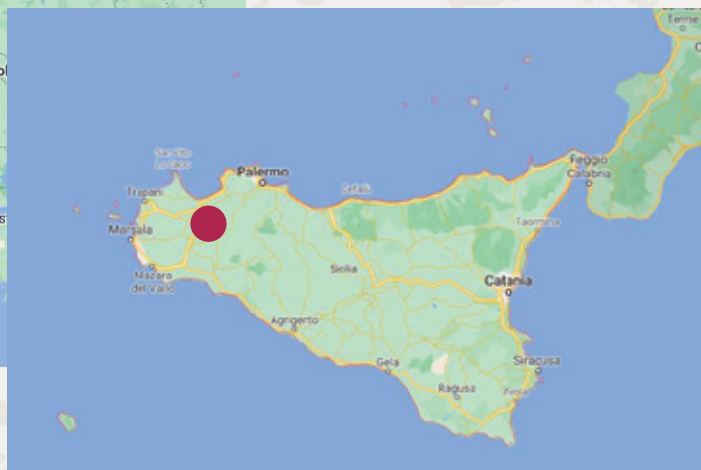
S.S. 113 Km. 318,700 Partinico (PA) - Italy

### **Production Manager**

Winemaker Vincenzo Bambina 335 8716104

### **Sales and Export Manager**

Finella Ammoscato 339 6132334



fattoriaaugustali@gmail.com  
www.augustali.it/en/

design by mvgrafica