



AUGUSTALI

Vineyards and Cellar





The Family



Immersed in a lavish and lush nature. At the winery you can immediately breathe a familiar and welcoming atmosphere.

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



The Augustali Winery is located in Sicily between the provinces of Trapani and Palermo. It's located in the center of the Castellamare Gulf, in the most fertile part of Bosco Falconeria between Alcamo and Partinico, a territory so dear to the Emperor Federico II of Svevia.

The family's vineyards and olive groves extend for twelve hectares in the lovely hillside landscape that descends all the way towards the sea. It was once called "*the garden*" because of its fertile and charming land.

The Cellar



Immersed amongst the rows of the family's new wine cellar. It takes a square shape of a typical Sicilian rural farm. It embodies an entire corporate philosophy.

Close attention is taken throughout the production chain: from collection to winemaking, from aging to bottling.





Our Wines



Contrasto del Bianco (White)

VERMENTINO WHITE
WINEIGP Protected
geographical indication
TERRE SICILIANE

Contrasto wines are born from a unique territory interpretation and carry the name in a poetic style of Ciuolo 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

Contrasto del Rosso (Red)

**NERO D'AVOLA RED
WINE IGP Protected
geographical indication
TERRE SICILIANE**

**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 remembered for its good
harmony and high softness**



Monovarietali - Grillo

GRILLO - II MARE SICILIA DOC
(Denomination of Controlled Origin)

Amongst the hills of Monreale known for its medium-textured fertile soils tending towards clayey and its Mediterranean climate: the historical Grillo grape of Sicily is cultivated.



Very intense wine that recalls fragrance, freshness and savor. The Grillo originates from "THE SEA". The water which is life's synthesis and the vine which gives harmony and elegance

Monovarietali - Catarratto

CATARRATTO - THE IGP Soil Protected
geographical indication TERRE
SICILIANE

The Catarratto finds excellent
expression in the lovely hilly landscape,
that descends towards 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
savor. The Catarratto is "THE SOIL",
a rich and colorful soil that animates
the wine



Monovarietali - Nero d'Avola

NERO D'AVOLA - LA VIGNA (THE VINE)
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, a symbol of Sicily

A wine with character accompanied by a fruity bouquet and a pleasant acidity. NERO D'AVOLA is ... "THE VIGNA" (The Vine)... . main performer from where its identity derives

Monovarietali - Syrah

SYRAH - IL CLIMA (THE CLIMATE) IGP Soil
Protected geographical indication TERRE
SICILIANE

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



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 (Merlot, Vermentino)

L'Olive Grove



The oil tradition has defined the family since 1960, the 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 remembered for its authenticity and freshness.



L'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 on the farm

Wildflower Honey

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

packages of 40g and 230g



Orange Blossom Honey

Orange Blossom Honey is amongst the most appreciated and known monofloral honeys in the world. It is remembered for its intense smell of citrus flowers and the fruity and floral flavor

packages of 40g and 115g



Sulla Honey

Very clear honey with a floral scent with vegetal notes. Delicate and slightly acidic flavor; Slightly reminiscent of fresh walnuts and dates

packages of 40g and 115g





T'Citrus

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



Fruit Jellies



Orange Jelly

Genuine and high quality product that contains over 70% of fruit picked and peeled by hand

Lemon Jelly

from particularly sweet and juicy lemons that grow in plains tempered by the sea and fertile soil

Mandarin Jelly

From the best selection of fresh Sicilian mandarins, Augustali offers a jelly with a bright color and an elegant taste and exclusive

in packages of 40 and 220 gr



Grape Jelly

Soft, transparent and delicate, Grape Jelly Augustali is remembered for its intense and vinous aroma

in packages of 40 and 220 gr



Pomegranate Jelly

Rich in antioxidants and vitamins, the jelly has a beautiful ruby red color, bright and shiny with a unique and velvety consistency.

in packages of 40 and 10 gr



AUGUSTALI

AUGUSTALI ORGANIC FARM

VINEYARDS AND WINERY - EVENTS - EDUCATIONAL FARM

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