

A watercolor illustration of a wine glass, partially filled with red wine. The glass is tilted, and a large, vibrant red stain is visible on the surface below the glass. A green leaf is attached to the stem of the glass. The background is a light, neutral color with a faint, circular outline of the glass.

*Cantina
Augusta*

Cantina Augusta is located between Friuli Venezia Giulia and Veneto, one of the territories with more vocation in viticulture and the best wine DOC. We pay attention to every phase of the process that starts in the vineyard with the pruning and the fertilization with natural resources and continues with other practices, always with low environmental impact. In August or September, depending on the variety of wine, we do the harvest with specific machines, and the vines arrive in the winery when we continue the process to produce wine, always with attention to detail and respect for the consumer.



The winery is composed of twenty hectares of vineyard, fourteen of which are white berry and the other red berry. These soils are gravelly and sandy, and this characterizes are passed in the wine. We are careful with all the processes and the investments in new technologies for making wine have enabled the winery to produce quality in every type of wine, and they say the story of our vineyard and the love for our job.



TRAMINER

I G T VENEZIA GIULIA



CAPACITY: 0,75 lt

ALCOHOLIC GRADE: 13% vol

VINE: 100% Traminer

PROVENANCE: Friuli Venezia
Giulia

**TEMPERATURE OF
SERVICE:** 10–12 grades

DESCRIPTION: pale yellow
with a rich aromatic bouquet of
tropical fruit, ananas, and
peach, accompanied by fresh
citrus notes.

PAIRINGS: with intense dishes
and aromatic varieties of food,
for examples truffle tagliatelle,
soup of sea, and ham in
general.

RIBOLLA GIALLA

I G T VENEZIA GIULIA



CAPACITY: 0,75 lt

ALCOHOLIC GRADE: 12%
vol

VINE: 100% Ribolla Gialla

PROVENANCE: Friuli
Venezia Giulia

**TEMPERATURE OF
SERVICE:** 10–12 grades

DESCRIPTION: pale yellow,
very intense.

At the nose, I feel notes of
flower thyme and bergamot.
On the palate, i feel so acidity
so softness.

PAIRINGS: with dishes of sea
in general and second dishes.

PINOT GRIGIO

DOC



CAPACITY: 0,75 lt

ALCOHOLIC GRADE: 13 % vol

VINE: 100% Pinot Grigio

PROVENANCE: Friuli Venezia Giulia

TEMPERATURE OF SERVICE:
10–12 grades

DESCRIPTION: pale yellow with a little bit of shade in green. On the nose, it is very likely a floral bouquet, for example, pear, acacia flowers and toasted almond. On the palate, this wine is very soft, persistent and mineral.

PAIRINGS: excellent with light starters, fresh fish, but also with first dishes on base mushroom or white meat.

CHARDONNAY

IGT



CAPACITY: 0,75 lt

ALCOHOLIC GRADE: 12% vol

VINE: 100% Chardonnay

PROVENANCE: Veneto

TEMPERATURE OF SERVICE:
10–12 grades

DESCRIPTION: pale yellow with a little bit of shade in green.

On the nose, it is very elegant, with notes of fresh fruits and exotic fruits, and on the palate, it turns out fresh and persistent.

PAIRINGS: recommended by apéritif or out of meals, ideal with dishes of fish, rice, or soup.

REFOSCO

DAL PEDUNCOLO ROSSO



CAPACITY: 0,75 lt

ALCOHOLIC GRADE: 12% vol

VINE: 100% Refosco dal Peduncolo Rosso

PROVENANCE: Veneto

TEMPERATURE OF SERVICE: 16-18 grades

DESCRIPTION: The color is ruby red, very intense. During the aging process, we can find various types of shade.

The aroma is very characteristic, with notes of cherry, soft fruits and a little bit of cocoa, vanilla and coffee.

On the palate result is tannins and very acidic, which is one of the characteristics of this type of vine.

PAIRINGS: recommended by red meal, roasted, mushroom and various type of cheese.

It is very good with dark chocolate.

IL NERO DI BRUNO



CAPACITY: 0,75 lt

ALCOHOLIC GRADE: 13% vol

VINE: 40% Merlot, 30% Refosco,
30% Cabernet Franc

PROVENANCE: Friuli Venezia Giulia

TEMPERATURE OF SERVICE:
16-18 grades

DESCRIPTION: The color is ruby red, very intense, with a violet shade. There are a lot of notes of berry, prune and red flowers, and thanks to the period of aging in barrels, this wine has developed new aromas, very tannins and elegance.

PAIRINGS: recommended by red meal, roasted and various types of meal.

CABERNET FRANC

IGT TRE VENEZIE



CAPACITY: 0,75 lt

ALCOHOLIC GRADE: 12% vol

VINE: 100% Cabernet Franc

PROVENANCE: Veneto

TEMPERATURE OF SERVICE: 16-18
grades

DESCRIPTION: The color is ruby red. The aroma is very intense and persistent, reminiscent of red fruit, and has a lot of herbal notes that are characteristic of this type of wine. There are a lot of notes of berry, prune and red flowers, and thanks to the period of aging in barrels, this wine has developed new aromas, very tannins and elegance. On the palate, it has a good structure and is very fresh.

PAIRINGS: recommended by red meal, roasted and various types of meal.

PINOT NERO

IGT TRE VENEZIE



CAPACITY: 0,75 lt

ALCOHOLIC GRADE: 13 % vol

VINE: 100% Pinot Nero

PROVENANCE: Friuli Venezia Giulia

TEMPERATURE OF SERVICE: 20
grades

DESCRIPTION: The color is pale
red.

On the nose, it has typical notes of
fruit and spices.

On the palate, it is elegant,
particularly with a bitter ending.

PAIRINGS: recommended by red
meal, roasted, various types of meal,
and cheese little seasoned.

MERLOT

IGT TRE VENEZIE



CAPACITY: 0,75 lt

ALCOHOLIC GRADE: 12 % vol

VINE: 100% Merlot

PROVENANCE: Veneto

TEMPERATURE OF SERVICE:
16-18 grades

DESCRIPTION: The color is red rubin with a lot of violet reflect. On the nose, it has a very intense aroma, typical herbal notes and fruit notes.

On the palate, it is dry, a little bit herbaceous, and has the right quantity of tannin.

PAIRINGS: recommended by red meal, roasted, various types of meal, seasoned cheese, and with ham

PROSECCO

EXTRA DRY MILLESIMATO



CAPACITY: 0,75 lt

ALCOHOLIC GRADE: 11,5 % vol

VINE: 100% glera

PROVENANCE: Veneto - Friuli
Venezia Giulia

TEMPERATURE OF SERVICE: 6-8
grades

DESCRIPTION: The color is pale yellow, brilliant, with an elegant perlage.

On the nose, it is very delicate, and there are a little bit of fruit notes and flowery notes.

On the palate, it presents a good acidity; it is soft, and there are many citrus notes. The final is very persistent and tasty.

PAIRINGS: Optimal as apéritif or as out of meals to match dishes on base fish or white meal. It is a good wine for paste, rice, chicken.

AUGUSTA WHITE

VINO SPUMANTE



CAPACITY: 0,75 lt

ALCOHOLIC GRADE: 11,5 % vol

VINE: 50% glera - 50% Ribolla Gialla

PROVENANCE: Veneto - Friuli Venezia Giulia

TEMPERATURE OF SERVICE: 6-8 grades

DESCRIPTION: The color is pale yellow, brilliant, with an elegant perlage and fine and persistence bubbles.

On the nose, it is very delicate, and there are typical notes of green apple, pear and flowers of acacia.

It is very fresh, light and has a good acidity.

On the palate, it presents a good acidity; it is soft, and there are many citrus notes. The final is very persistent and tasty.

PAIRINGS: It is a wine adapt for every moment, it is perfect for apéritif and for every type of party. It is optimal with fish, but it is also good for meat, pasta, rice, and fruit.

RIBOLLA GIALLA

VINO SPUMANTE



CAPACITY: 0,75 lt

ALCOHOLIC GRADE: 11,5 % vol

VINE: 100% Ribolla Gialla

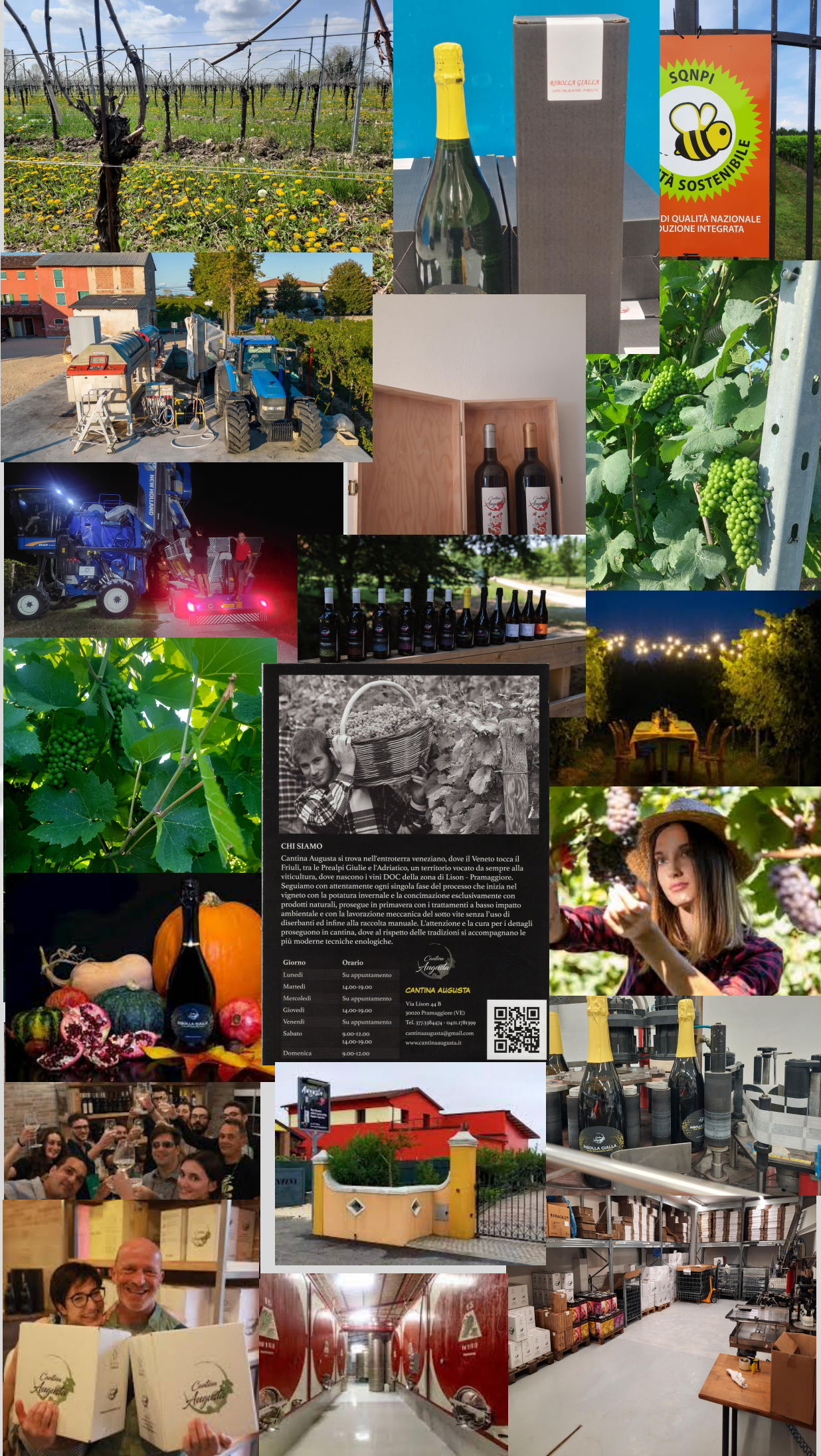
PROVENANCE: Friuli Venezia Giulia

TEMPERATURE OF SERVICE: 5-6
grades

DESCRIPTION: The color is pale yellow with a gold shade. On the nose, we can recognize floreal, fruit and species aromas. On the palate, it presents a good acidity, and it is very soft, with small bubbles that envelop the mouth.

PAIRINGS: It is optimal as an aperitif, but it is adopted in all situations. It is recommended with white meat and crude fish, but it is fantastic also with cheese, or only.

...Vorremmo raccontarvi molto altro...



CHI SIAMO

Cantina Augusta si trova nell'entroterra veneziano, dove il Veneto tocca il Friuli, tra le Prealpi Giulie e l'Adriatico, un territorio vocato da sempre alla viticoltura, dove nascono i vini DOC della zona di Lison - Pramaggiore. Seguiamo con attenzione ogni singola fase del processo che inizia nel vigneto con la potatura invernale e la concimazione esclusivamente con prodotti naturali, prosegue in primavera con i trattamenti a basso impatto ambientale e con la lavorazione meccanica del sotto vite senza l'uso di diserbanti ed infine alla raccolta manuale. L'attenzione e la cura per i dettagli proseguono in cantina, dove al rispetto delle tradizioni si accompagnano le più moderne tecniche enologiche.

Giorno	Orario
Lunedì	Su appuntamento
Martedì	14,00-19,00
Mercoledì	Su appuntamento
Giovedì	14,00-19,00
Venerdì	Su appuntamento
Sabato	9,00-12,00 14,00-19,00
Domenica	9,00-12,00



CANTINA AUGUSTA

Via Lison 44/B
30020 Pramaggiore (VE)
Tel. 377.3384474 - 0421.781399
cantinaaugusta@gmail.com
www.cantinaaugusta.it



www.cantinaaugusta.it – Tel 377.3384474 – 0421.1781399 –

cantinaaugusta@gmail.com