

Augusta, proud of wine
8 and 9 November, Bunker - Turin
Winemakers, farmers' market,
kids' area, music, talks,
coffee, cacao and street food

The fourth edition of **Augusta** will take place in Turin, at the Bunker, on **Sunday 8 and Monday 9 November 2026**, bringing together **98 producers** of natural wine, beer and spirits from **10 different countries**: Italy, France, Germany, Austria, Slovenia, Switzerland, Hungary, Spain, Portugal and Mexico; alongside them, farmers and artisans who work the land, raise animals and transform their products according to fair and sustainable practices. As with the previous edition, the fair confirms the format that dedicates Sunday to both the

via pietro giannone, 10
10121 torino, italy
p.iva09420840010

phone +39 011 5693665
fax +39 011 5694012

info@e23.it

www.e23.it

general public and trade professionals, and reserves Monday for industry operators only, offering them a dedicated space to meet with the winemakers at the fair.

Augusta is an event by **Eventi 3 srl**. **Creative partner** Mypostersucks, Acting Out. **Media Partner** Cook_inc, Raisin, MORE Natural Wine, Pipette Magazine. **Technical Partner** Bunker, Tentourage, Wami, Zorzi, Fastevents.

The next edition of Augusta aims to grow its exhibitors and visitors, thanks also to the strong sense of community that has allowed the event to take root and develop rapidly in just three editions. Turin is confirmed as a laboratory capable of celebrating artisanal know-how and avant-garde forms, opening up to international movements such as natural wine. With an eye always attentive to the professional audience and to the development of the supply chain, the hope is that visitors can enjoy the festive atmosphere of the event, discover new wines and develop a greater awareness in how they drink and eat.

Piero Crocenzi, creator and curator of Augusta

Among the novelties of the 2026 edition is the expansion of the **cultural programme**, developed in collaboration with **Eugenio Signoroni**, author of books and podcasts on food and wine.
In addition, **Augusta** reaffirms its relationship with **local educational institutions – the University of Gastronomic Sciences in Pollenzo, Unito and ITS Agroalimentare Piemonte** – to build awareness among tomorrow's consumers. For this reason too, the fair offers a reduced ticket for students.
The fair will also feature **DJ sets** and musical moments by **Ailimē**, **Banco** and the swing notes, Balkan sounds and electronic music of **Bandakadabra**.

Augusta pensa il vino (Augusta Thinks Wine): three talks about wine

From 7 to 9 November, the talks in the **Augusta pensa il vino** programme will offer the public a cultural project to discover the world of natural wine, its protagonists and its products.
The *Augusta pensa il vino* series will host 3 talks in which established names in natural wine writing and food and wine communication will present books and discuss how to communicate, tell the story of and get to know this market.

Saturday 7 November at 6.00 pm at Libreria Luxemburg - Presentation of the book by **Rachel Signer *Bere il vino naturale*** (Slow Food Editore 2026)

with **Piero Crocenzi** (Augusta fiera) and **Helena Variara** (Colombaia). Moderated by **Carlo Bogliotti** (CEO of Slow Food Editore).

American journalist and winemaker Rachel Signer guides us through the world of natural wine, a fast-growing movement that celebrates wild, pure wines true to their place of origin. The book explains what natural wine is, how it is made and how to choose, taste, serve and pair it with food. It also explores different styles, from orange wine to pét-nat, and offers information on fairs and wine shops, especially in Italy and France, telling the story of the global community that has grown around this phenomenon.

Sunday 8 November at 12:00 pm at the Bunker – Talk ***Il vino secondo Augusta*** (Wine According to Augusta), with **Nicola Perullo** and **Alice Feiring**, and winemakers **Elena Pantaleoni (La Stoppa)** and **Franz Strohmeier.**

From the table to climate change: Nicola Perullo, Rector and President of the University of Gastronomic Sciences in Pollenzo; Alice Feiring, New York journalist and writer and passionate advocate of natural wine; Elena Pantaleoni, winemaker at La Stoppa (Emilia-Romagna); and Franz Strohmeier, winemaker from Styria (Austria), discuss natural wine.

Monday 9 November at 12:00 pm at the Bunker – Talk **Fuori di vino** (Out of Wine), with Francesco d'Alessandro - **Sgranocchia Forno Contemporaneo**, Lorenzo de Laugier - **Azienda Agricola Miele San Lorenzo**, Simone Polini - **Progetto Grasso Adriatico**. Moderated by **Eugenio Signoroni**.

Fuori di vino is a conversation with the producers of the farmers' market on the importance of a sustainable and conscious approach: for us, for the system, for the planet.

Augusta blooms in the city

Augusta blooms in the city is the program of events spread across Turin, Bussoleno and Milan that accompanies the fair: a series of gatherings, between October 29 and November 10, **in 16 venues** to get to know the winemakers, discover their wines and talk about viticulture in a relaxed atmosphere. Here is the list of the 2026 city events:

Vermuttino - Turin with Chinati Vergano, **Thursday, October 29, from 6:00 PM** to 9:00 PM
Vermuttino - Turin with Peri 7599, **Thursday, November 5, from 6:00 PM** to 9:00 PM

FRIDAY, NOVEMBER 6

Banco - Turin with Le Coste and Sèb & Amélie, **Friday, November 6** from 7:00 PM
Locanda dell'Orsiera - Bussoleno (TO) with Bruno Debon + Margot and Natalia**, Friday, November 6** from 8:30 PM

SATURDAY, NOVEMBER 7

Adelaide! Bottega Bar - Turin with **Orsett Saturday, November 7** from 7:00 PM
Banco - Turin with **Jean-Yves Péron** con **Ca Boit Libre**,, **Saturday, November 7** from 7:00 PM
Botz - Turin with Troppo Frizzante per Samodia, Il Signor Kurtz, Cantina Ribelà**, Saturday, November 7** from 6:00 PM
Fiammetta Brace Bar - Turin with **Stekar Saturday, November 7** from 7:00 PM
La Drogheria – Turin with Drouin + bartenders Francesco Onnis and Iacopo Bernardini from 6:30 PM
Quattro - Turin with **Ultracosta**, **Saturday, November 7**, from 7:00 PM
Ristorante I topi – Turin with **Bastian Wolber** and **Domaine de Bichery, Saturday, November 7** from **7:00 PM**
Sorso - Turin with **La Ricolla**, **Saturday, November 7** from 7:00 PM
Strupal - Turin with Patrick Rols & La Ferme de Sept Lunes, **Saturday, November 7** from 6:30 PM
Tripel B - Turin with **Fabio Gea & Diego Sorba on the charcuterie boards Saturday, November 7** from 6:00 PM

SUNDAY, NOVEMBER 8

Drogheria - Turin with **Drouin Sunday, November 8** from 6:30 PM

MONDAY, NOVEMBER 9

Orma - Turin with **Los Danzantes**, **Monday, November 9** from 7:00 PM
Strupal - Turin with **Gut Oggau**, **Monday, November 9** from 7:30 PM

TUESDAY, NOVEMBER 10

28 posti - Milan with **Gut Oggau**, **Tuesday, November 10** from 1:00 PM
Enoteca Malia - Asti with **Panevino**, **Tuesday, November 10** from 6:00 PM

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Augustina: workshops for children

The fair is also welcoming to families with **Augustina**, a space dedicated to children. For them, on **Sunday 9 November from 3.00 pm to 6.00 pm**, there will be a workshop exploring nature and the stories surrounding grapes. This edition's guest is the children's magazine **Nilson (Iperborea)** with its issue **dedicated to the Woods**: stories, games and poems to discover the secrets of one of the places where the most stories are born.Together with the children, editor Veronica Fonte will bring a real editorial team to life and put together a new special issue.
During the afternoon there will also be readings from a selection of books chosen for the occasion and the workshop ***Ad Augustina non può vincere la volpe*** (The Fox Can't Win at Augustina), inspired by Phaedrus's famous fable, with **Francesco Morgando**, author for children. His published works include *Calypso la bambina wi-fi* (Calypso the Wi-Fi Girl) for Feltrinelli Kids and *A volte arriva il buio* (Sometimes the Dark Comes) for Il Castoro.

Bookshop and magazine corner

As every year, a space dedicated to books and trade magazines will be set up at the fair, where visitors will find, in addition to our media partner **Cook_inc**. and the established presence of ***L'integrale*** and ***Pipette Magazine***, also ***Bromio*** and the magazine ***Verticale***. The **Libreria internazionale Luxemburg** in Turin has curated a selection of titles for the fair, in Italian and English, on food and wine, nutrition and health, agriculture and conscious farming.

Augusta 2026 winemakers

The producers at the fair are winemakers from all over Europe who share values and working methods. They work for conscious agriculture and for living wines that are its reflection. At the next edition there will be **36 Italian exhibitors** and **62 foreign ones**, for a total of **98 wineries**, plus **5 beer producers**, **3 coffee producers**, **1 kombucha producer**, **2 cider producers** and **6 spirits and vermouth producers.**
Exhibitors come from **10 countries**: Italy (46), France (44), Germany (3), Austria (7), Slovenia (3), Switzerland (2), Hungary (1), Spain (3), Portugal (1) and Mexico (1).

The list of winemakers attending Augusta 2026 is here

The Olive Oil Tasting Area

Another new feature of Augusta 2026 will be the Olive Oil Tasting Area, a space where visitors will be able to sample, taste and compare the oils produced by the exhibitors taking part in the fair. The Olive Oil Tasting Area will feature oils from:

- **Le Coste**
- **Marina Palusci**
- **Le Lagore**
- **La Ricolla**
- **Magdalena Modersohn**
- **Azienda Agricola Chimera Ilenia**

Guided through the tasting experience by **Matteo Cambuli**, member of the Slow Food Alliance of Chefs, and **Antonio Labriola**, chef and food communicator for Gambero Rosso, visitors will have the opportunity to enrich their experience at the fair, which, edition after edition, continues to give a voice to the agricultural world in all its forms.

The farmers' market

At Augusta the public can also eat, taste and shop at the farmers' market, with flavours and products from **Piedmont**, **Veneto**, **Emilia-Romagna**, **Abruzzo** and **Sicily**. There will be oranges, olive oil, artisanal honey, cured meats, sweets, cheeses, sauces, bread and leavened baked goods, and much more. Here are the producers at the fair:

Azienda Agricola San Lorenzo 1776. Born from Lorenzo's passion for beekeeping and sustainable land management, the farm produces high-quality monofloral and multifloral honeys, using artisanal and scientific methods that respect the environment and the bees. Today it is among the producers of the Slow Food Presidium for Alpine High-Mountain Honeys.

Bee.cicletta. As children, a sweet was enough to make us happy. Bee.cicletta, from the Val Pellice, takes us back to those feelings with natural sweets that capture all the flavour of the mountains.

Bio Arance Chimera. From western Sicily comes the family project of Ilenia and Nadia, which celebrates the fruits of their own land. Oranges, extra virgin olive oil and preserves speak of a passion for authentic taste and quality. The 8 hectares of citrus grove and 8 of olive grove are farmed organically.

La Guinelle. Near Banyuls-sur-Mer, La Guinelle is an artisanal vinegar maker founded by Nathalie Lefort. Since 2022 it has been run by Chandra Brune, who continues the method she learned over ten years of working with the founder. An artisanal tradition from which authentic, complex vinegars are born.

La Servaja. At Cascina Pianbosco, in Castelnuovo di Ceva, Eva and Gian Vittorio raise goats and produce raw-milk cheeses, without added ferments and according to ancient methods. Their products reflect the pastures and the authentic life of the farm, shared with vegetable garden and animals.

Progetto Grasso Adriatico. Grasso Adriatico was born from the friendship and passion of Alex and Simone: a project dedicated to artisanal charcuterie, combining expertise, time and respect for the raw material. It brings together the Marche tradition of Doriano Scibè with the mountain livestock farming and charcuterie of Ultracosta, in Veneto, to celebrate the authentic taste of meat and fat.

Sgranocchia Forno Contemporaneo. Founded by Francesco D'Alessandro in Avezzano at the end of 2024, Sgranocchia combines Nordic spirit, craftsmanship, innovation and natural leavening to make good bread accessible to everyone. It offers sweet and savoury leavened goods, pizza alla pala and regional specialities, and has also become a meeting place thanks to gastronomic events and collaborations with chefs.

Valico Terminus. Valico Terminus produces mustard, sauces, semi-fermented products and pestos with cultivated and wild herbs from the Reggio Emilia Apennines. Giovanni and Nila, former Milanese art curators, make artisanal products with slow cooking, personal recipes and ingredients from the lower mountains. The flagship is the Ventasso Mustard, made from seeds and leaves grown in their own Apennine fields.

Augusta 2026 coffee corner

Augusta 2026 is also about **specialty coffee, cacao and leavened baked goods**: visitors can take a break by tasting products of excellence in an exclusive corner dedicated to them. From **Colombia** to **Tuscany**, via **Switzerland** and **Piedmont**, Augusta's coffee corner is by now a landmark at the heart of the event. Here are the producers of the 2026 edition:

Bean Bank Coffee. Bean Bank Roasters is a specialty roastery in Zurich that selects unique coffees from around the world and roasts them in small batches, bringing out the best of each origin. Through cafés, collaborations and workshops, it shares its passion for coffee and for the people and traditions that make it special.

D612. From Florence, D612 offers a vision of coffee that combines quality, craftsmanship and sustainability. Each blend comes from a fresh, careful roast, designed to enhance the characteristics of each origin while respecting the environment and the supply chain.

Santaromero. Santaromero is a micro-roastery in Turin specialising in Colombian coffees, born from the experience of Gabriela and Francesco, two gastronomes. It selects traceable, high-quality coffees directly at origin, highlighting different territories, varieties and fermentations. The project

promotes transparency, sustainability and collaboration with growers to offer an ethical and authentic product.

Ola Coffee Club. Founded in Turin in 2025 by sisters Giorgia and Giulia Zuccaro, OLA is a specialty café and a place for sharing. In the family workshop, tradition and creativity give rise to artisanal leavened goods, from croissants to cinnamon rolls, pain au chocolat, cookies and cakes. Workshops, a running club and events complete a dynamic community.

Cacao Disidente. Cacao Disidente wants to transform the way we think about chocolate, selecting with Colombian growers the cacao varieties with the greatest aromatic potential. The project supports local communities through relationships that go beyond commerce and collaborates with artisans, chefs and baristas to explore new creative possibilities for cacao.

Augusta 2026 food area

The fair is not just about wine and the farmers' market: some **restaurateurs** will bring their specialities to Augusta to show visitors the best of street food, with local flavours and natural ingredients. Here are the restaurateurs at the Bunker with their food offerings:

REIS – Free mountain food
Juri Chiotti brings to Augusta the authentic spirit of the mountains, which he lives every day between cooking, farming and cultivation. Reis is a project that brings together dishes, architecture and nature, defying the frenzy of daily life through slow cooking, fermentation and artisanal care, where time becomes synonymous with quality.

Berberè
Born in Bologna from an idea of the Calabrian brothers Matteo and Salvatore Aloe, Berberè today counts 26 pizzerias across Italy and England and is featured in the Gambero Rosso and 50 Top Pizza Europe guides. At Augusta it arrives with its pop-up oven and the sourdough starter that has accompanied the project for 16 years, keeping its mission intact: to make pizza done well.

Cou Cou & Royal
Born in Turin in 2025, Cou Cou is a bistro with a French soul founded by Luca, Martina and Giovanni. With wines from across the Alps and dishes such as ratatouille and bouillabaisse, the venue goes beyond conventions and borders with irony and determination. At Augusta it will be joined by Mauro Pallottino, an oyster expert known for his original pairings with unusual flavours.

Erbavoglio
Veronica Maldonado and Fabio Vandelli bring to Augusta ErbaVoglio, a vegetarian restaurant in the historic centre of Modena, where vegetables and fermentation are the protagonists. Since 2024, the menu has reinterpreted Emilian tradition with dishes such as tortellini, legume faux gras, grilled endive and pickled apples. Born from a passion for cooking and Fabio's sensitivity to caring for others, ErbaVoglio turns vegetables into ingredient, value and message.

La Tasca di Billi – Pane dell'anno 1000
Alessandro Alessandri brings to Augusta his experience with ancient grains and natural leavening. Since 2014, Pane dell'anno 1000 has been a landmark in Genoa, with up to 27 varieties of bread made with organic stone-ground flours, sourdough and long fermentation. At Augusta it presents La Tasca di Billi, a stretched flatbread open on three sides and filled with top-quality ingredients, which has become the bakery's travelling emblem.

PRESS OFFICE AUGUSTA FIERA

Giovanna Solimando
press@augustafieravino.com
mobile +39 3477001364
https://augustafieravino.com/ – IG @augustafieravino

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