CUZZIOLGRANDIVINI

# Guido Marsella

**Italy - Campania - Summonte (AV)**




GUIDO MARSELLA®
WINEMAKER

**Ownership/Founders** Guido Marsella
**Start of Activity** 1995
**Vitiviniculture** Traditional
**Hectares** 13
**Bottles produced** 75.000

## FIANO DI AVELLINO

**100% Fiano**

**Production area:** Avellino
**Terrain:** roccioso-argilloso
**Harvest:** manual
**Vinification:** the must ferments in temperature-controlled stainless steel containers and then remains in steel at all times
**Refinement:** all of the winery's wines are marketed at least 18 months after harvest, so that the must in the wine vessels is left to mature naturally in its characteristics, without forcing, and allows the wines, if stored at a constant temperature, to last more than 10 years after bottling
**Color:** giallo dorato
**Fragrance:** smoky aromas of incense, white-fleshed and exotic fruits, citrus, field grasses and almond, against a mineral background
**Flavor:** Lush, deep, dynamic, clean, high energy, enveloping and very fresh
**Alcoholic Grade:** 14% vol




A unique character, Guido Marsella began his adventure in wine in 1995 and since then, the Fiano produced from grapes grown on ten hectares of vineyards in Montevergine at an average altitude of 700 metres has become a cult wine. This intense and persistent wine, of great personality, gives its best after aging few years in bottle. Marsella was a precursor of "modern" Fianos, delaying the sale of the wine of one year to harvest at the best the various expressions of the unique terroir of Summonte. Greco and Falanghina complete the selection, produced with bought grapes. In this way Guido Marsella becomes an all-round producer: an extraordinary interpreter of Campania.