

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



Guido Marsella began his wine adventure in 1995 and since then his Fiano (made with grapes from his 10 hectares vineyard in Montevergine at an average altitude of 700 metres a.s.l.) is becoming a very unique 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.