

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

POGGI REALI FALANGHINA
BENEVENTANO IGT

100% Falanghina

Production area: Benevento

Terrain: argilloso-calcareo

Harvest: manual

Vinification: the must obtained from pressing the grapes ferments in temperature-controlled steel tanks

Refinement: the wine remains for a few months to rest in steel, and then it is bottled and put on the market

Color: bright straw yellow with golden hues

Fragrance: aromas of flowers and fresh fruit, crisp mineral, honey and citrus sensations also emerge

Flavor: Fresh, savory, mineral and with a long finish

Alcoholic Grade: 13% 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.