

Guido Marsella

Italy - Campania - Summonte (AV)





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

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:** giallo paglierino brillante con riflessi dorati

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



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.