

# 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

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



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.