

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 GRECO DI TUFO 100% Greco di Tufo

Production area: Avellino

Terrain: roccioso-argilloso

Harvest: manual

Vinification: the flower must ferments in stainless steel tanks at a controlled temperature

Refinement: in steel for a few months

Color: deep straw yellow

Fragrance: Aromas of peach and apricot, wild flowers, with a soft minerality

Flavor: Balanced, rich, intense, fresh, savory with fruity returns

Alcoholic Grade: 12.5% 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.