

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

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:** giallo paglierino intenso

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



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.