

# 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.