

GUIDO
MARSELLA[®]
VITICOLTORE

GRECO DI TUFO
DOCG



"Guido Marsella is one of the pioneers of the rediscovery and valorization of Fiano di Avellino in the Summonte area of Iripinia, today considered as a cru that gives the wines a well-recognizable and expressive stamp. In 1995, he founded Tenute Marsella, and became the first Fiano producer to release the wines a year after their harvest."

VINEYARD LOCATION	Montefusco
ELEVATION	Approximately 500 meters above sea level
SOIL TYPE	Volcanic Tuffa-Clay soils
FARMING PRACTICES	Organic farming practices
AVERAGE VINE AGE	25-30 years
CASE PRODUCTION	5.000
YIELD	2.5 kg per vine, 2,500 vines per hectare
TRELLIS SYSTEM	Guyot farming system
VARIETAL/BLEND	Greco 100%
MACERATION AND FERMENTATION	Cleaned, gently pressed and fermented with native yeasts at a controlled temperature
AGING CONTAINER	Stainless steel with fine lees contact
AGING TIMES	10-12 months in the tank, 10-12 months in bottle
ALCOHOL BY VOLUME	13.5%



WINEMAKER
Guido Marsella

REGION/SUBREGION
Campania (Avellino)
Iripinia

