

GUIDO
MARSELLA[®]
VITICOLTORE

FIANO DI AVELLINO
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	Summonte area of Iripinia
ELEVATION	Approximately 700 meters above sea level
SOIL TYPE	Rocky - clayey
FARMING PRACTICES	Organic farming practices
AVERAGE VINE AGE	34 years
CASE PRODUCTION	500-600 cases
YIELD	2.5 kg per vine, 2,500 vines per hectare
TRELLIS SYSTEM	Guyot farming system
VARIETAL/BLEND	Fiano 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	Several months in the tank, 12 months in the bottle
ALCOHOL BY VOLUME	14%



WINEMAKER
Guido Marsella

REGION/SUBREGION
Campania (Avellino)
Iripinia

