



THIS IS
THE STORY
OF OUR OIL.

ALWAYS
SEARCHING
FOR A TIMELESS
PERFECTION.

Guglielmi



GUGLIELMI
DAL 1954

This is

01

*a story about
passion.*

We take care of our olive trees
since 1954.

My family has been producing
extra virgin olive oil from our
own olives for over 60 years.

Today we continue innovating
this story through technological
changes, but keeping firm the
roots of Apulia's olive oil culture.
Olio Guglielmi has an ever
changing story.



Le Monocultivar

olio extravergine di oliva

Beauty is preserved in simple things, in the landscape of our land, in authentic flavors. "Monocultivar" is the expression of the beauty of our cold extracted extra virgin olive oil. This is the line dedicated to extra-virgin olive oils born from three native Apulian olive varieties, milled in the next hours from early harvest in October.

"Coratina", "Oglierola" and "Peranzana" become icons of a timeless taste, whose scents and flavors recall the authenticity and the excellence of a premium quality olive oil.





MONOCULTIVAR

Peranzana

Peranzana is the mild fruity of the "Le Monocultivar" collection, the line dedicated to the extra virgin born from three varieties of indigenous Apulian olive trees. The olives of this variety, are harvested during first weeks of October in the olive groves owned by the Guglielmi family. The olives are cold pressed within two hours from harvest. Peranzana is mild, like the spring sun of Puglia.

The strong identity of this oil lies in the right proportion between sweet, spicy and bitterness. On the nose you can smell the intense aroma of the crushed olives and fresh grass. Slight hints of tomato and fresh almond prevail on the palate. The sweet and delicate taste makes this extra virgin the ideal ingredient to enhance tartare, steamed fish, raw fish, white meats, delicate sauces.



| SIZES | BOTTLES x BOX | BOX x LAYER | BOX x PALLET | EPAL 80x120cm |
|--------|---------------|-------------|--------------|---------------|
| 100 ml | 12 | 24 | 240 | h 165 cm |
| 500 ml | 6 | 21 | 168 | h 145 cm |
| 1 L | 4 | 21 | 84 | h 145 cm |

BIBENDA 2021 BIBENDA 2022



MONOCULTIVAR

Coratina

Coratina is the queen among Italian olives variety for the high content of polyphenols, very powerful antioxidants, that give the typical tingle in the throat during tasting. Monocultivar Coratina is the extra virgin olive oil for those who love strong flavors.

The olives, harvested during the first weeks of October, are cold pressed within two hours to create an unforgettable extra virgin. Intriguing taste on the palate, harmoniously poised between bitterness and spiciness, which retains all the power of the scents of wet grass. These characteristics make this oil the ideal ingredient to enhance grilled meats, grilled vegetables, pizzas and legume soups.



Slow Food[®]
GUIDA
EXTRAVERGINI
2018

FLOS
OLEI
2020

BIBENDA 2018 BIBENDA 2019 BIBENDA 2020



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Slow Food
GUIDA
EXTRAVERGINI
2019

BIBENDA 2019 BIBENDA 2020
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Slow Food®
GUIDA
EXTRAVERGINI
2019

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2024
RATED BY
OLI D'ITALIA
CAMPO ROSSO

MONOCULTIVAR
Ogliarola

Elegance. You will remember its taste which does not pass unnoticed for its refinement on the palate. The extra virgin olive oil from Ogliarola is obtained only from olives harvested during the first weeks of October and cold pressed within two hours.

The resulting extra virgin is very pleasant, with notes of fresh almond, scents of jasmine and again harmonic scents of fresh almonds on the palate. The elegant and soft taste, with slightly bitterness and spiciness, make ogliarola the ideal ingredient to enhance appetizer dishes of meat or fish, shellfish, celery salads and fruit.



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MONOCULTIVAR

Jeroboam

CON CASSETTA DI LEGNO

Jeroboam is the exclusive 3-liter collection dedicated to our finest Apulian cultivars: Coratina, Ogliastra, and Peranzana. Housed in elegant wooden boxes, these distinctive extra virgin olive oils embody intensity, balance, and authenticity. Perfect for enhancing traditional dishes, they pay tribute to the richness and diversity of Apulian olive growing.





MONOCULTIVAR

Astuccio

TONDO

Elegance, taste, and authenticity come together in the Astuccio line, which features the 500 ml Monocultivars Coratina, Ogliarola, and Peranzana in a refined round case. Perfect as a gift idea, these extra virgin olive oils celebrate the unique character of each Apulian cultivar, offering an experience of quality, care, and tradition ready to be shared.





MONOCULTIVAR

giftBOX

TRIS

3x100 ml

Monocultivars in the 100 ml format are the ideal gift for those who want to discover the taste of the typical cultivars of Puglia. A short tasting itinerary that will lead the palate in savoring of the differences between Coratina, Peranzana and Ogliarola.



| TRIS x SCATOLA | SCATOLE x STRATO | SCATOLE x PALLET |
|----------------|------------------|------------------|
| 10 | 10 | 70 |



MONOCULTIVAR
giftBOX
TRIS

3x500 ml

Three souls of Puglia, one unique tasting experience. The Le Monocultivar – Tris box set is the perfect gift for those who appreciate standing out. Coratina, Ogliarola, and Peranzana: three oils, three characters, one signature of quality.





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