



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.



the

Extra virgin

Olive Oil

We never produce our extra virgin olive oil "by chance". It is the result of hard work, ideas, actions and objectives. It comes from the olives, but not from any olives. They are carefully selected, taking care of and well preserved.

It is the result of a winning combination of our fathers' knowledge and the most revolutionary innovation. It is given by our family recipe, because olive oil is not only born from a mechanical process. It comes first from our heart.

Our premium oils.



08



EXTRA VIRGIN OLIVE OIL

puglia



Icon
OF OUR
land

The extra virgin olive oil PUGLIA PGI offers maximum certainty in terms of authenticity. Each bottle is guaranteed by the consortium, that verifies the entire production chain, rigorously made in PUGLIA, from the tree itself to the final packaging. The oil is also subjected to chemical and sensorial tests (tasting by commissions recognized by the Ministry of Agriculture) to check the complete compliance with the disciplinary.

Extra virgin olive oil Puglia PGI also means commonness and a strong link with the territory, certified by the PGI Community trade mark (Protected Geographical Indication).



BIBENDA
2023



THE
Puglia PGI
ICON OF OUR LAND

There is an extra virgin olive oil that can repay the palate of the most beautiful images of our land. This is Monogram PGI Puglia. Symbol of the high quality work that loses its tradition over time and holds in its intense taste the values of earth, the strength of the sun and the sweetness of the wind. The PGI PUGLIA oil is born from selected Coratina olives, pressed right after the harvest at very low temperatures. A green colored oil with golden hues, with aromas of fresh grass, artichoke and tomato. Its medium-intense flavor is accompanied by the typical bitter and spicy notes that make it decisive, but well balanced. It is perfect with crudité, bruschette, fresh cheeses, red pizza and grilled meats.



SIZES	BOTTLES x BOX	BOX x LAYER	BOX x PALLET	EPAL 80x120cm
500 ml	6	29	145	h 145 cm



BIBENDA **FLOS OLEI**
2023

THE

Puglia Bio PGI

ESSENCE OF AUTHENTICITY

True authenticity.

The Puglia Bio PGI is a celebration of our land, where our oil is born. It is a tribute to the olive trees of this generous territory, which we take care of every day, safeguarding the environment. It is the tangible sign of our relationship with nature, expressed from the bright green packaging, whose color recalls the fruits of our organic extra virgin olive oil. Green, like the olive branches of Puglia illuminated by the sun Puglia Bio PGI fully expresses territoriality from the very first taste. Ogliarola is in fact the most known variety of our land, and in particular of the area where our centuries-old olive trees are found. Selected olives are quickly pressed and at very low temperatures. This allows to preserve all the intensity of the vegetable aromas, from the bitter almond and hints of artichoke, to tomato and medicinal herbs. Its medium flavor with notes of fresh almond and jasmine scents. It expresses all its personality on simple grilled bread but is also ideal for use raw on meat-based preparations, legume soups, meat carpaccio, tasty first courses.



SIZES	BOTTLES x BOX	BOX x LAYER	BOX x PALLET	EPAL 80x120cm
500 ml	6	29	145	h 145 cm



Box P.G.I.

The "Box I.G.P." is the box that embellishes the line dedicated to the extra virgin olive oil of Puglia: Olio di Puglia I.G.P. and Olio di Puglia I.G.P. BIO.

This elegant box enhances the land of Puglia with its colors and brings back the memory to its centuries-old olive trees





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