



GUGLIELMI

DAL 1954

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.



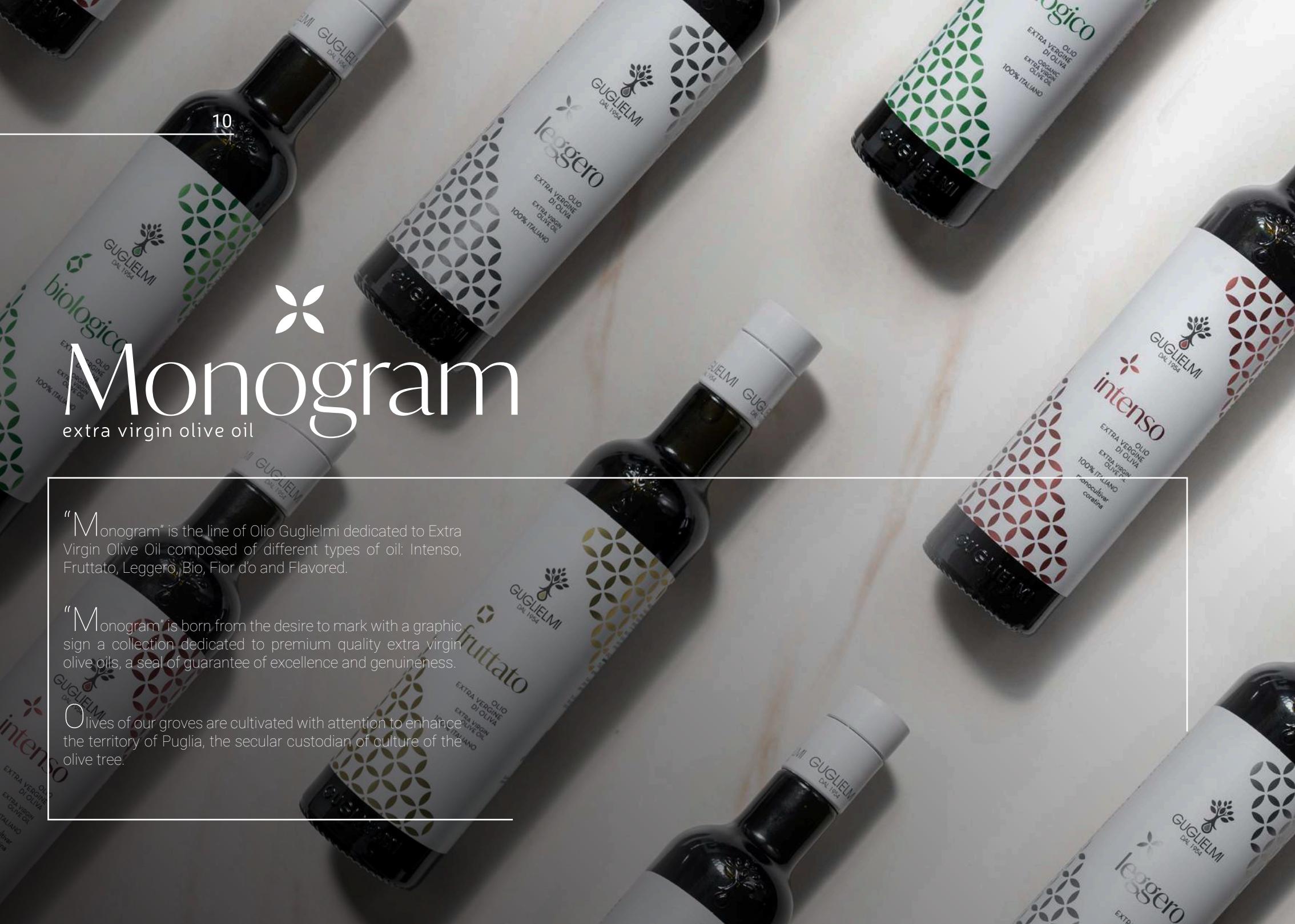
the

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.



Monogram

"Monogram" is the line of Olio Guglielmi dedicated to Extra Virgin Olive Oil composed of different types of oil: Intenso, Fruttato, Leggero, Bio, Fior d'o and Flavored.

"Monogram" is born from the desire to mark with a graphic sign a collection dedicated to premium quality extra virgin olive oils, a seal of guarantee of excellence and genuineness.

Olives of our groves are cultivated with attention to enhance the territory of Puglia, the secular custodian of culture of the olive tree.



Slow Food®
Presidio

FLOS
OLEI
2017

FLOS
OLEI
2019

SELECTED FARM

SELECTED FARM



MONOGRAM intenso

Created only from Coratina olive variety, Monogram Intenso is the ideal olive oil for those who love strong flavors. It owes its vigorous character to the most famous cultivar of Apulia, cultivated on the land surrounding Castel del Monte. Thanks to the strong presence of polyphenols, powerful antioxidants, Monogram Intenso is characterized by a bitter and slightly spicy aftertaste, hints of artichoke and almond with aromas of freshly cut grass.

Its decisive taste makes it excellent on grilled meats, fried dishes, legumes soups and vegetables.



| SIZES | BOTTLES x BOX | BOX x LAYER | BOX x PALLET | EPAL 80x120cm |
|---------------|---------------|-------------|--------------|---------------|
| 100 ml | 12 | 40 | 280 | h 170 cm |
| 250 ml | 12 | 24 | 120 | h 140 cm |
| 500 ml | 6 | 29 | 145 | h 180 cm |
| 750 ml | 6 | 21 | 84 | h 145 cm |
| 3L Bag in Box | 4 | 10 | 70 | h 180 cm |
| 5L tin | 2 | 21 | 84 | h 145 cm |



MONOGRAM fruttato

When the spiciness and bitterness of Coratina meet the sweetness of Ogliastra olive variety the result is Monogram Fruttato. Thanks to this unrepeatable combination, Monogram Fruttato amazes at every tasting thanks to the lively character given by the perfect combination of soft and bitter-spicy flavors. Its aromatic perfumes recall the smells of the leaves bathed by morning dew.

Its dynamic taste, constantly evolving on the palate, enhances dishes based on vegetables, pasta, red meats, pizza and bruschetta.



| SIZES | BOTTLES x BOX | BOX x LAYER | BOX x PALLET | EPAL 80x120cm |
|---------------|---------------|-------------|--------------|---------------|
| 100 ml | 12 | 40 | 280 | h 170 cm |
| 250 ml | 12 | 24 | 120 | h 140 cm |
| 500 ml | 6 | 29 | 145 | h 180 cm |
| 750 ml | 6 | 21 | 84 | h 145 cm |
| 3L Bag in Box | 4 | 10 | 70 | h 180 cm |
| 5L tin | 2 | 21 | 84 | h 145 cm |



MONOGRAM leggero

Created from a blend of olive varieties known for their soft and round taste, Monogram Leggero is the ideal olive oil for those who love harmonious flavors. Thanks to the skillful mix of Leccino and Peranzana, Monogram Leggero surprises for its sweetness on the palate, where the flavor of almond and apple are combined with the lively perfume typical of the blooming countryside.

Its delicate taste makes it versatile in the kitchen and ideal dressing for fish dishes, tartare, salads, vegetables and white meats.



| SIZES | BOTTLES x BOX | BOX x LAYER | BOX x PALLET | EPAL 80x120cm |
|---------------|---------------|-------------|--------------|---------------|
| 100 ml | 12 | 40 | 280 | h 170 cm |
| 250 ml | 12 | 24 | 120 | h 140 cm |
| 500 ml | 6 | 29 | 145 | h 180 cm |
| 750 ml | 6 | 21 | 84 | h 145 cm |
| 3L Bag in Box | 4 | 10 | 70 | h 180 cm |
| 5L tin | 2 | 21 | 84 | h 145 cm |



GAMBERO ROSSO **GAMBERO ROSSO**
2021 2022

MONOGRAM biologico

An intriguing mix between the sweetly spicy notes of Peranzana and the intensity of Coratina. Monogram Biologico is a harmonic extra virgin, an oil with vegetal aromas of bitter almond and hints of slight identity such as artichoke stalk, tomato leaf and medicinal herbs. The taste is balanced with bitter and spicy notes in harmony with each other.

In the kitchen it satisfies different needs, bringing flavor to sauces, roasted dishes, side dishes and raw condiments.



| SIZES | BOTTLES x BOX | BOX x LAYER | BOX x PALLET | EPAL 80x120cm |
|---------------|---------------|-------------|--------------|---------------|
| 100 ml | 12 | 40 | 280 | h 170 cm |
| 250 ml | 12 | 24 | 120 | h 140 cm |
| 500 ml | 6 | 29 | 145 | h 180 cm |
| 750 ml | 6 | 21 | 84 | h 145 cm |
| 3L Bag in Box | 4 | 10 | 70 | h 180 cm |
| 5L tin | 2 | 21 | 84 | h 145 cm |



MONOGRAM fior d'o

Monogram Fior d'O is a new oil, rustic and genuine, that preserves that bitter, spicy and fruity mix of "freshly extracted" olive oil. Obtained from the first olives harvested in October, at the beginning of the olive oil crop, and immediately milled, Monogram Fior d'O distinguishes itself for the strong taste of freshly milled full-flavoured olives characterized by intense pungent aromas of fresh grass.

This oil is particularly suitable as a dressing for simple dishes such as warm bruschetta, fresh cheeses, raw vegetables and soups of legumes and cereals.



| SIZES | BOTTLES x BOX | BOX x LAYER | BOX x PALLET | EPAL 80x120cm |
|---------|---------------|-------------|--------------|---------------|
| 100 ml | 12 | 40 | 280 | h 170 cm |
| 500 ml | 6 | 21 | 168 | h 180 cm |
| 5 L tin | 2 | 21 | 84 | h 145 cm |



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