



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.

TALES

EVERY BOTTLE, A UNIQUE STORY

The TALES capsule collection captures the most authentic essence of extra virgin olive oil—an homage to Puglia, its history, and the artisanal care passed down through generations.

Four primal elements—Earth, Stone, Sky, and Time—tell the story of a precious, authentic journey, where the generosity of Puglia is transformed into an oil of excellence.

Each drop contains the strength of the earth, the solidity of stone, the infinity of the sky, and the patience of time, creating a unique sensory experience.

The TALES capsule collection unfolds in two exclusive expressions, allowing each customer to choose the one that resonates most with their personal taste:

INTENSE FRUITY: Every drop tells a story of richness and depth, delivering a bold and enveloping sensory experience—ideal for those who seek an olive oil with a strong and complex character.

LIGHT FRUITY: With delicate fruity notes and unmistakable freshness, this version offers a harmonious balance and a lightness that highlights the purity of the fruit—perfect for those who prefer a more subtle and refined experience.





CIELO NOBILE

Bearer of light and climate, it governs natural rhythms and brings balance to the harvest, shaping every nuance of our oil. Each day, the sky molds the essence of the olives, caressing them with sunlight and nourishing them with gentle rains. It is nature's elevated breath, silently accompanying the birth of a harmonious and vibrant olive oil.

Delicate Fruity Extra Virgin Olive Oil

This elegant extra virgin olive oil is crafted from a balanced blend of Ogliaiola and Peranzana olives, two traditional Apulian cultivars known for their finesse and aromatic richness. Delicate and well-rounded, it features a light fruity profile with notes of fresh almond, green apple, and aromatic herbs. On the palate, it offers a smooth texture, gentle bitterness, and a mild peppery finish.

Perfect for enhancing dishes without overpowering them. Ideal for dressing salads, drizzling over grilled vegetables, or finishing delicate fish and white meat recipes.



SIZES	BOTTLE x BOX	BOX x LAYER	BOX x PALLET	EPAL 80x120cm
500 ml	6	21	168	h 190 cm



TERRA PREGIATA

A symbol of fertility and nourishment, the earth embraces and sustains the olive trees, giving life to our oil. Its depths hold minerals, stories, and roots—intertwining past and future in every drop. It is a patient and generous mother, turning each season into a promise fulfilled.

Intense Fruity Extra Virgin Olive Oil

This bold and characterful extra virgin olive oil is made exclusively from Coratina olives, a renowned Apulian cultivar celebrated for its high polyphenol content and robust sensory profile. Crushed using a hammer mill to fully release its aromatic complexity, the oil delivers an intense fruitiness with dominant notes of green tomato, artichoke, chicory, and freshly cut grass. On the palate, it is powerful and structured, with a pronounced bitterness and a lingering, spicy finish. An exceptional choice for bold pairings, ideal on legume soups, grilled meats, aged cheeses, and hearty vegetable dishes.



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TEMPO SECOLARE

Time is the invisible yet essential element—guiding the growth of the olives, the harvest at just the right moment, and the care behind every step of production. Each instant holds a choice; each season, a lesson learned over centuries. It is slowness that teaches excellence—the art of waiting to capture only the very best.

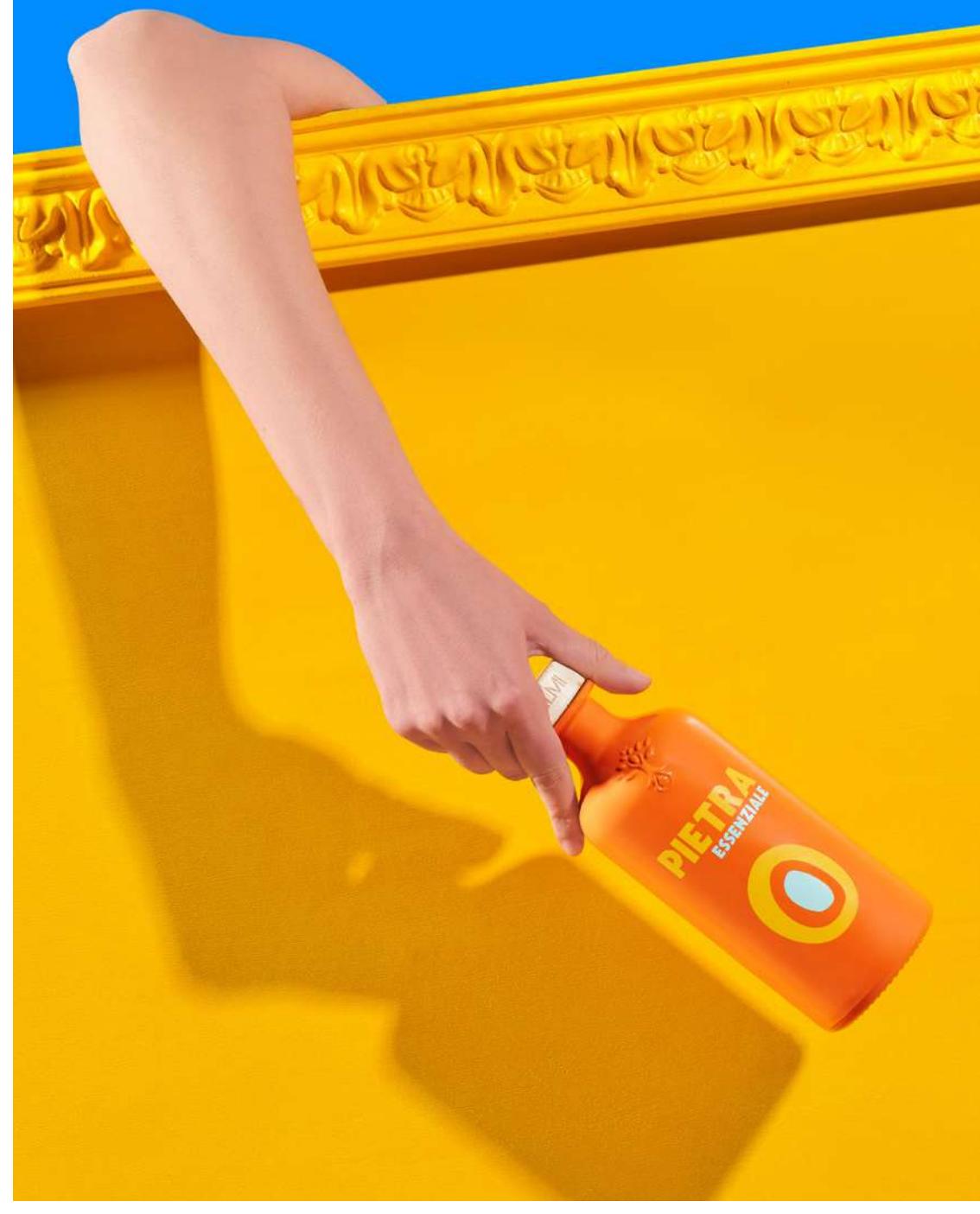
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PIETRA ESSENZIALE

An homage to tradition, stone represents the ancient mills once used to crush olives—a technique that embodies the artisanal wisdom passed down through time. Within their weight lies the memory of age-old gestures, the echo of skilled hands that turned olive oil into a sacred ritual. They are the solid link between innovation and heritage, between modernity and deep respect for origin.

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