



GUGLIELMI

DAL 1954

THIS IS
THE STORY
OF OUR OIL.

ALWAYS
SEARCHING
FOR A TIMELESS
PERFECTION.

Guglielmi Fine



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.

arso

SMOKED EVOO



Arso is our smoked extra virgin olive. A unique product born from our monovarietal of Peranzana. Thanks to master smokers who have studied the special recipe, the smoking does not interfere with the identity of the oil and it has aromas of apple and almond, with notes of caramel. This olive oil is perfect on all types raw meat and fish, dressing for salads and sauces, even on cheeses and vegetables. For the entire smoking process of Arso we use only beech wood chunks from sustainable forests, meaning that the process is 100% natural.

arso
OLIO
AFFUMICATO

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



Monogram

Aromatici

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Monogram Aromatici range is dedicated to condiments based on extra virgin olive oil. Each flavored oil is obtained from the simultaneous milling of olives, herbs and citrus.

These particular flavored oils find their best use in the kitchen, in both, the preparation phase and in the raw seasoning. They are perfect in marinating raw fish, salads and grilled fish, cooking game and tasty meats and finally in the preparation of desserts and pastries.

Aglìo

AROMATIC DRESSING OIL

Monogram flavored with garlic is born from the contemporary milling of olives and garlic, creating a combination with an intense flavor. A typical ingredient of the Mediterranean cuisine, Monogram flavored with garlic lends itself as a protagonist in numerous recipes. Just think of the timeless "spaghetti aglio olio and peperoncino", or as a base for sauces and gravies. Moreover, thanks to its pleasantly pungent aroma, it is ideal for seasoning dishes with fish, meat, bruschetta, vegetable soups.



SIZES	BOTTLES x BOX	BOX x LAYER	BOX x PALLET	EPAL 80x120cm
100 ml Spray	12	40	240	h 170 cm
100 ml	12	40	280	h 170 cm
250 ml	12	24	120	h 140 cm

Arancia

AROMATIC DRESSING OIL

Monogram Flavored with Orange is born from the contemporary milling of olives and oranges giving life to a seasoning with a fresh and spring flavor. Ideal to create unexpected combinations, Monogram Flavored with Orange is widely used as a base for the preparation of desserts and bread, to enhance marinated chicken and fish, raw fish, roasts of duck and pork.



SIZES	BOTTLES x BOX	BOX x LAYER	BOX x PALLET	EPAL 80x120cm
100 ml Spray	12	40	240	h 170 cm
100 ml	12	40	280	h 170 cm
250 ml	12	24	120	h 140 cm

Basilico

AROMATIC DRESSING OIL

Monogram Flavored with Basil comes from the contemporary milling of olives and basil leaves. The result is a fragrant oil, with Mediterranean flavors, which finds its use in the kitchen during the preparation and in the last stages of the dish. Thanks to its characteristics, such as freshness on the palate and soft taste, Monogram Flavored with Basil can become the supporting element of a dish. It is the ideal ingredient to enhance the traditional Italian dishes. Try it with pasta with tomato sauce, fresh cheeses, white and red pizzas, bruschetta, fish carpaccio.



SIZES	BOTTLES x BOX	BOX x LAYER	BOX x PALLET	EPAL 80x120cm
100 ml Spray	12	40	240	h 170 cm
100 ml	12	40	280	h 170 cm
250 ml	12	24	120	h 140 cm

Bergamotto

AROMATIC DRESSING OIL

Monogram Flavored Bergamot is born from the contemporary milling of olives and Bergamot, typical fruit of the Ionian coast of Calabria. The result is a unique aromatic oil that combines the properties of extra virgin olive oil with those of the fruit, rich in antioxidants, minerals and vitamins. Thanks to its delicate taste, Monogram flavored with Bergamot enhances fish, cooked and raw dishes. A fragrant taste that goes well with salads and in the preparation of desserts.



SIZES	BOTTLES x BOX	BOX x LAYER	BOX x PALLET	EPAL 80x120cm
100 ml Spray	12	40	240	h 170 cm
100 ml	12	40	280	h 170 cm
250 ml	12	24	120	h 140 cm

Limone

AROMATIC DRESSING OIL

Monogram Flavored with Lemon comes from the contemporary milling of olives and this typical fruit of the Mediterranean. The scent of freshly picked lemons and their lively taste, make this condiment very versatile in the kitchen, ideal for seasoning raw vegetables, salads, marinated food and to enhance dishes based on fish, and soups. With its pleasantly fresh taste it is the ideal accompaniment for grilled or steamed fish, grilled white meat, boiled and grilled vegetables.



SIZES	BOTTLES x BOX	BOX x LAYER	BOX x PALLET	EPAL 80x120cm
100 ml Spray	12	40	240	h 170 cm
100 ml	12	40	280	h 170 cm
250 ml	12	24	120	h 140 cm

Peperoncino

AROMATIC DRESSING OIL

Monogram Flavored with Chili Pepper is born from the contemporary milling of olives and red pepper. Dedicated to spicy lovers, the typically Mediterranean flavor and aroma characterize this seasoning with a thousand uses. Essential basis of preparations of dishes, such as spaghetti aglio olio and peperoncino, it is the ideal ingredient for pasta, vegetable soups, pizzas, meats and cheeses.



SIZES	BOTTLES x BOX	BOX x LAYER	BOX x PALLET	EPAL 80x120cm
100 ml Spray	12	40	240	h 170 cm
100 ml	12	40	280	h 170 cm
250 ml	12	24	120	h 140 cm

Rosmarino

AROMATIC DRESSING OIL

Monogram Flavored with Rosemary is born from the contemporary milling of olives and rosemary needles creating a seasoning with an inviting taste. Among the most representative ingredients of the Mediterranean diet, Monogram Flavored with Rosemary has a powerful and pungent scent that makes it ideal for enhancing baked dishes, such as chicken or potatoes, grilled meat, grilled fish. Irreplaceable on focaccia and legumes dishes.



SIZES	BOTTLES x BOX	BOX x LAYER	BOX x PALLET	EPAL 80x120cm
100 ml Spray	12	40	240	h 170 cm
100 ml	12	40	280	h 170 cm
250 ml	12	24	120	h 140 cm

Lime

AROMATIC DRESSING OIL

Monogram Flavored with Lime is an explosion of aromas and flavors. It is made from the contemporary milling of fresh lime and freshly picked olives to better preserve their aroma and taste as much as possible. Its lively flavor is perfect for adding value to salads, fish, seafood, grilled vegetables and why not, for making cocktails.



SIZES	BOTTLES x BOX	BOX x LAYER	BOX x PALLET	EPAL 80x120cm
100 ml Spray	12	40	240	h 170 cm
100 ml	12	40	280	h 170 cm
250 ml	12	24	120	h 140 cm

Zenzero

AROMATIC DRESSING OIL

Monogram Flavored with ginger comes from the contemporary milling of olives and fresh ginger roots and distinguishes itself for an aromatic and amiably intense flavor. The refreshing scents, with a pungent slightly aftertaste and the delicate perfume make it perfect for dressing salads, raw and cooked vegetables, potatoes, fish e shellfish, white meat. It is also a great base to make cookies and cakes.



SIZES	BOTTLES x BOX	BOX x LAYER	BOX x PALLET	EPAL 80x120cm
100 ml Spray	12	40	240	h 170 cm
100 ml	12	40	280	h 170 cm
250 ml	12	24	120	h 140 cm

Tartufo Bianco

FLAVORED OLIVE OIL

Monogram Flavored with Truffle is born from our best extra virgin olive oil and the unmistakable taste of the natural aroma of the precious tuber known for its persistent scent. This extraordinary union creates an oil that conquers at first taste. Monogram flavored with truffles is perfect with pasta, such as fresh pasta, tagliatelle and risotto, on meat and fish tartare, on fried eggs, on stuffed pizzas, fresh and aged cheeses. Just a few drops to enhance each dish and create a gourmet combination.



SIZES	BOTTLES x BOX	BOX x LAYER	BOX x PALLET	EPAL 80x120cm
100 ml Spray	12	40	240	h 170 cm
100 ml	12	40	280	h 170 cm
250 ml	12	24	120	h 140 cm

mignon
E V O P R E T A P O R T E R





Monocultivar



Ogliarola | Coratina | Peranzana

Monogram



Intenso | Fruttato | Biologico | Leggero | Fior d'

Aromatici

Garlic | Basil | Bergamot | Lemon | Chilli Pepper
| Rosemary | Lime | Ginger | White Truffle | Orange

Mignon, available in the Monogram, Monocultivar and Flavored lines, was created to meet the new needs of catering and the HO.RE.CA sector. A single-serving glass bottle of 20ml, a prêt-à-porter extra virgin that is able to guarantee hygienic safety, perfect on the table, for take away and room service.

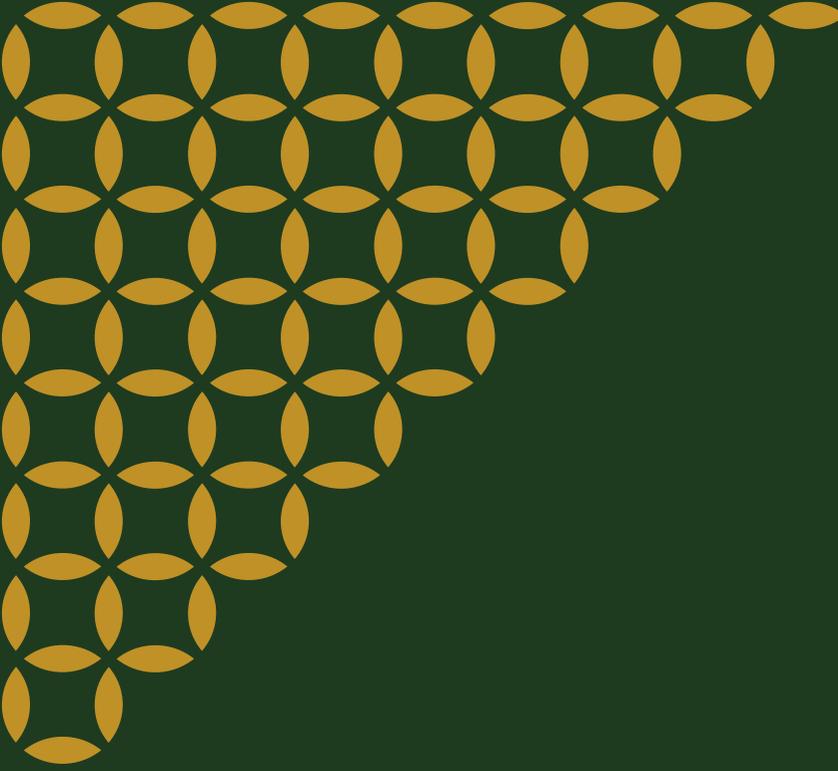
SIZES	BOTTLES x BOX	BOX x LAYER	BOX x PALLET	EPAL 80x120cm
20 ml	105	21	84	h 145 cm



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