



GUGLIELMI
DAL 1954

COMPANY PROFILE

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Authentic Olio di Puglia

Our company is a small world where family, passion, and authenticity are paths of a journey we have been on for more than 70 years, all leading to the same destination: the art of producing extra virgin olive oil.

Our company is a family. For generations, it has safeguarded and enhanced a unique heritage in the world, the olive groves in the countryside of Puglia. A landscaped treasure cared for daily that leads to the production of high-quality extra virgin olive oil for which we constantly work.

Our range is based on a wide array of products that reflects the variety of native olive cultivars. Each bottle is the result of careful attention, a meticulous selection of olives, and a precise and sustainable milling process. This allows us to produce extra virgin olive oils with a rich aromatic profile, capable of enhancing every dish with a touch of authentic tradition. Oil for us is a true ingredient, an essential component of the kitchen that enriches and enhances every dish.

Thanks to this vision, our company regularly receives national and international recognitions, and the best chefs and pizzaioli in the world, as well as the finest gourmet corners, choose us and our product as irreplaceable partners to best express their culinary art.

Choosing Guglielmi means choosing a genuine, sustainable, and high-quality extra virgin olive oil, capable of conveying passion and love.

Guglielmi Fine

Mission

Our mission is to enhance the authenticity and uniqueness of Pugliese extra virgin olive oil, presenting it as a fundamental and indispensable ingredient in fine cooking.

We aim to spread the values of quality, passion, respect for the land, and sustainability that underpin our production.

Every drop of Olio Guglielmi can tell the story of a territory and a family that with love, has dedicated itself to this noble product for generations.



Vision

Our vision is to be recognized both in Italy and abroad as ambassadors of Pugliese extra virgin olive oil, an authentic expression of a unique territory. The desire to be a major player in the field of extra virgin olive oil stems from the determination to continue enhancing the role of this product in traditional Italian cuisine and to create new importance in the landscape of contemporary cooking. With our extra virgin olive oil, we want to touch hearts and palates, inspiring a new perception of this ingredient as a symbol of quality, authenticity, and passion.

Authentic as Our Values

The value charter represents the soul of Olio Guglielmi and guide us in our daily decisions and actions. We are proud to share with you our principles, ethical, cultural, and strategic values that lead us to offer you extra virgin olive oil that is an icon of excellence, tradition, and sustainability.

Excellence

Excellence is the foundation of everything we do at Olio Guglielmi. In every aspect of our work, we strive to always achieve high-quality standards, from our oil to the relationships we build with our customers and partners.

Authenticity

Our connection with Puglia is deep and authentic. In every drop of our extra virgin olive oil, there is passion, dedication, and love for this land, transforming each product into a unique culinary experience.

Quality

Quality is at the core of our mission. From the field to the bottle, every step of our process is dedicated to ensuring that our extra virgin olive oils are of the highest level.

Sustainability

We honor our land through sustainable production practices that respect and preserve the environment. We are aware that our work must also preserve the planet for future generations.

Service

We are committed to providing high-quality customer service, responding promptly and professionally to every inquiry. Our goal is to ensure that every interaction with Olio Guglielmi is positive and satisfying.

Innovation

We cherish our traditions while always looking to the future. We are constantly engaged in research and development of new techniques and processes to improve the quality of our products and the efficiency of our production.

Passion

Love for what we do is the driving force behind everything. This passion is reflected in our dedication to creating extra virgin olive oils that mirror the richness and beauty of Puglia.



Authentic in every drop

From our olive groves to the oil mill. Discover the journey of olives through the creation of extra virgin olive oil, loaded with unique flavors and ancient tastes. Explore our product range, where every line shares a common theme: the love for Puglia.



Strengths

Our products are the result of our origin in 'Puglia', a land where we are deeply rooted. Here are the key pillars that make our extra virgin olive oil a quality choice without compromise:

Short supply chain

We directly manage over 200 hectares of olive groves, overseeing every step of production, from tree to bottle. This approach allows us to ensure the highest quality.

Cold extraction and quick milling

Our olives are milled within a few hours of harvest. This process, combined with cold extraction, helps preserve aromas and flavors.

Filtration and storage

The oil is filtered and stored in steel silos under a nitrogen atmosphere, away from oxygen, at a controlled temperature to ensure its freshness.

Bottling to order

We bottle our extra virgin olive oil upon receipt of the order to ensure the longest shelf life and that aromas and flavors remain unchanged.

Production year

The oil we bottle is always from the latest harvest, which is indicated on the label. This helps preserve the distinctive flavors and aromas.

High production capacity

Our state-of-the-art bottling department, inaugurated in 2023, has an hourly production capacity of 2,000 bottles, ensuring high food safety standards.



Awards



Authentic for quality

Quality is one of our most important goals, a principle that underpins every aspect of Olio Guglielmi's olive oil production. Our extra virgin olive oil is designed to capture the pure essence of the olive, with the pulp extracted through cold pressing in a process that pays meticulous attention to each step.

To create an exceptional product, we select only the finest olives from our groves, harvested at the optimal time using modern and sustainable methods. Every drop of our extra virgin olive oil is a concentrated blend of flavor and nutritional value—a testament to quality that does not tolerate compromises.

But you don't have to take our word for it. Olio Guglielmi's quality is recognized and certified by numerous industry institutions. Our oils consistently receive international awards and accolades, underscoring our commitment to producing an authentic, high-quality product.

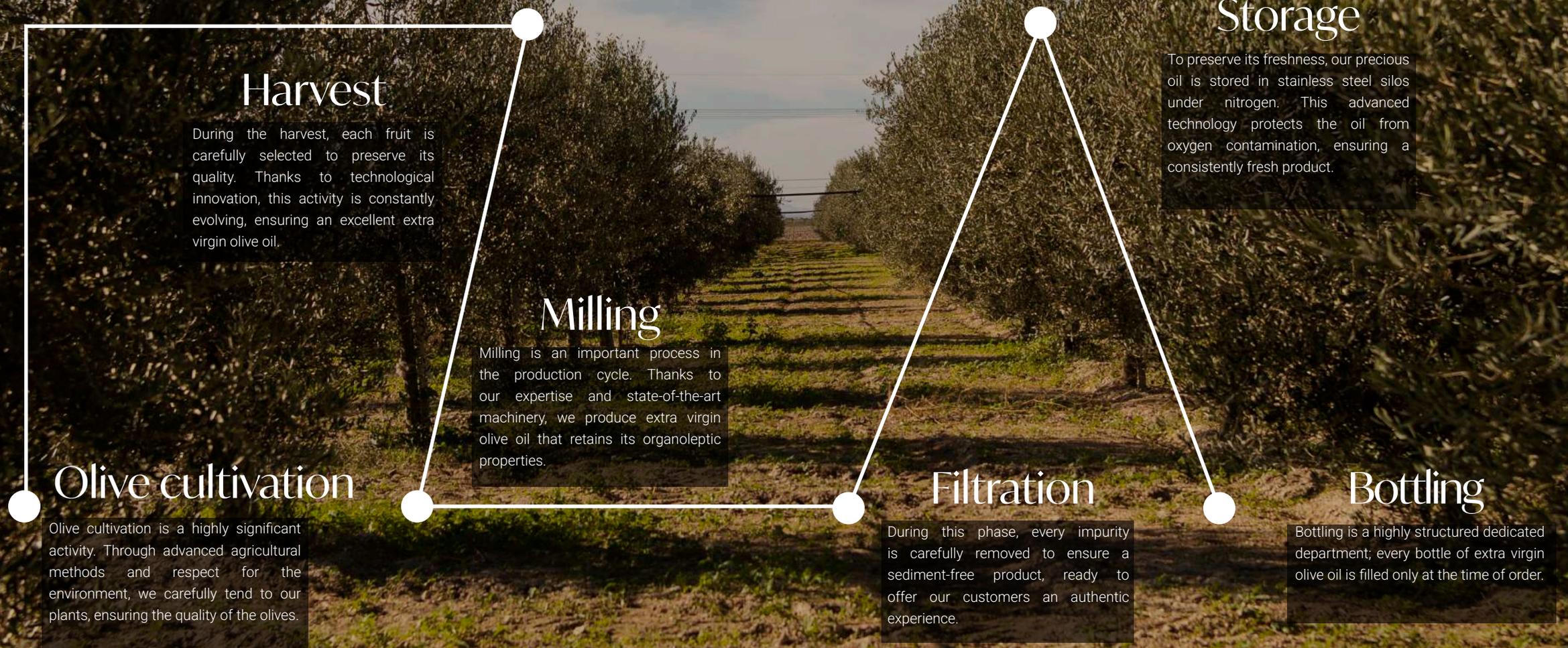
Similarly, we strictly adhere to all current regulations and hold quality certifications that attest to our compliance with the highest production standards. This is because, for us, the authenticity of quality must be a certainty for our customers.

Certifications



Production process

Do you know how olives become extra virgin olive oil? Discover with us the production cycle that leads to creating high-quality oil.



Authentic by Passion

Our company is the fruit of a passion deeply rooted in our identity. Each olive grove is the result of an unconditional and respectful love for the land, a dedication reflected in the careful and daily care of our trees.

We are guardians of the native olive varieties of Puglia, which yield fruits of inestimable value. Passion is the seed from which Olio Guglielmi was born and is the essence of every bottle.



Quality Cultivars

We carefully cultivate:

67.000 plants of **Coratina**,
7.800 of **Peranzana**,
8.400 of **Ogliarola**,
6.500 trees of other **native varieties**

selecting only the best that nature offers.



Our Secret

Our strength lies in the passion and dedication with which we meticulously care for **200 hectares** with more than **89700 olive trees** in the northern Bari area between the Murgia and the sea, averaging **140 years** old.



Authentic for sustainability

In our approach to olive cultivation, passion blends with research and technological innovation, crucial for a sustainable company. Our new oil mill, an impressive structure spanning **21,000 square meters** with **5 state-of-the-art production lines**, embodies the union of tradition and future.

With an hourly production capacity of **20,000 kg of olives** and **12,000 hectoliters of steel storage** tanks under nitrogen, we maintain high-quality standards. We preserve and enhance the wisdom of Apulian olive cultivation, ensuring extraordinarily fine olive oils with a distinct character for our customers. Our vision is to grow responsibly, respecting the environment and providing products of excellence.

Sustainability

64,8 KW of photovoltaic installation

Olive pits used as fuel for thermal plant

Waste leaves shredded in the field to increase organic matter content in the soil

Wastewater from processing used to add organic substances to the soil



Authentic for Technology

The new bottling department, inaugurated in 2023, represents the heart of our production. Equipped with the latest automated technologies, it has the capacity to fill up to 2000 bottles per hour. We combine speed and precision, ensuring that each bottle retains the organoleptic properties of the oil.

Minimizing contact between the oil and oxygen is an absolute priority, thereby preserving the aroma and freshness that distinguish our product. Furthermore, the introduction of Industry 4.0 technology allows us to ensure complete traceability of each bottle, from us to the consumer, adding significant value to the trust our customers place in us.

Sustainability is at the core of our bottling process. Reducing waste is both an ethical responsibility and a commitment to the environment, reinforcing our dedication to sustainable production.

The result is a service that not only promptly meets global market demands but also enhances the taste experience, bringing the authentic flavor of Apulian extra virgin olive oil into homes around the world.





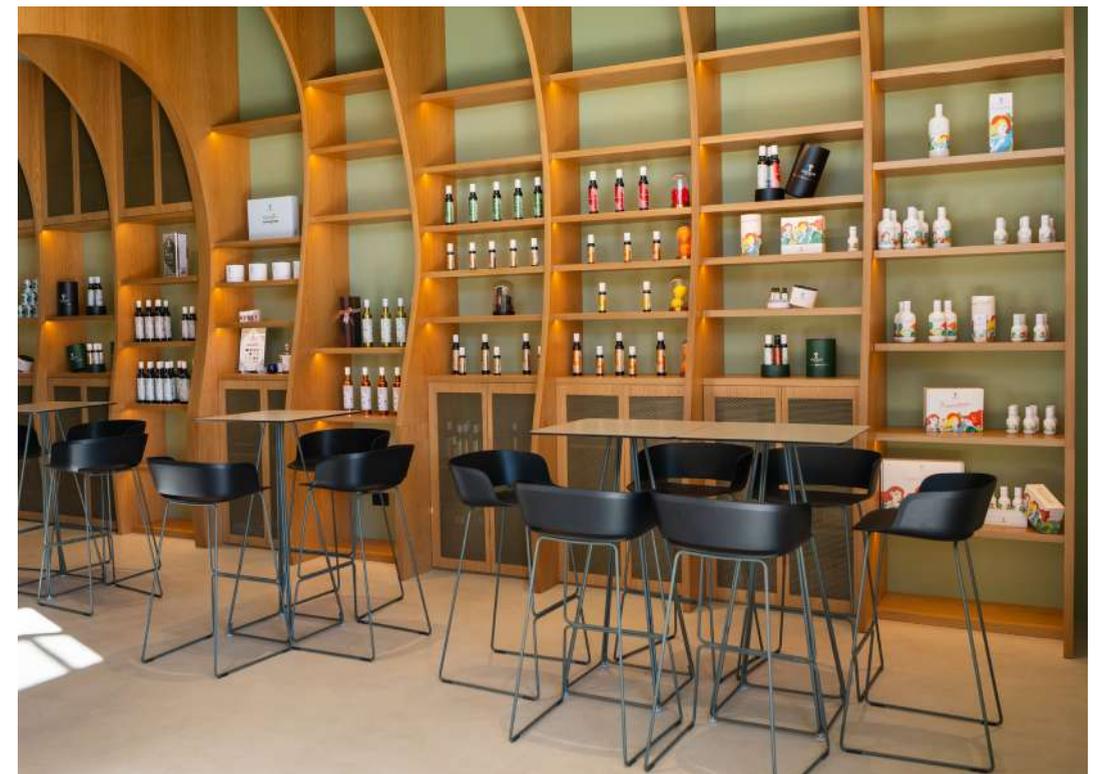
l'Olieria

The showroom, inaugurated in 2023, is a true architectural gem dedicated to authentic oil from Puglia. With refined attention to detail, the interior design is a hymn to elegance and beauty. The spaces pay homage to olive groves, with hues that shift from the nuances of wood to sage green, creating an enveloping and evocative atmosphere.

The interior rooms echo the typical shapes of olive trees, with exquisite wooden structures that appear as true works of art. Every detail has been meticulously planned to convey the passion and dedication we put into the production of our oil.

In the large hall, the products are displayed linearly, allowing visitors to easily explore the entire range. The space in front of the exhibition is designed to offer a tasting experience, with comfortable tables and chairs that invite guests to sit and enjoy our oil in all its excellence.

Our team will be pleased to guide visitors through a tasting journey. The showroom serves as a privileged meeting point where we share the story and culture of oil. A place designed for a unique and unforgettable sensory experience, ready to hold a special place in your heart.



Il nostro nuovo showroom

We Are in Puglia

The concept of the showroom stems from a global vision focused on enhancing Puglia, particularly the area around Andria.

Today, Puglia accounts for 55% of Italy's national olive oil production, and our city, Andria, holds the title as the most olive-populated city in Italy with over 3 million olive trees. Moreover, Andria contributes to 3-4% of the overall national production. Located at the foot of the famous Castel del Monte, Andria is renowned for its gastronomic traditions, including the celebrated Burrata IGP and delicious sugared almonds.

The beauty of the landscapes is intertwined with the architecture of the city, where sumptuous historic buildings blend with significant churches. Andria, set in a fascinating historical and cultural context, deserves a visit.

Our showroom serves as an excellent starting point to explore this city and nearby locations, such as Trani with its picturesque harbor, and Barletta with the majestic Svevo Castle and the rich collection of artworks by Giuseppe De Nittis housed in Palazzo della Marra.



The Most Visited in the World

Castel del Monte is one of the most recognizable symbols of the region. This magnificent fortress, perched atop a scenic hill, is an extraordinary example of medieval architecture. Built in the 13th century by the order of Frederick II of Hohenstaufen, this imposing castle is famous for its perfect octagonal shape and its white stone walls.

A UNESCO World Heritage site since 1996, Castel del Monte is a must-visit for travelers wishing to delve into the history and beauty of Puglia. With its timeless allure and rich history, this architectural marvel continues to amaze and enchant, inspiring the imagination of anyone fortunate enough to visit.



Authentic by Tradition, Authentic by Innovation

Since 1954, our family has carefully cultivated olive trees and created extra virgin olive oil using olives from our own lands. Over 70 years have passed, but our passion and dedication for high-quality oil have never waned. Looking to the future, our long-term goals are clear: we aim to continue preserving and promoting the olive oil culture of Puglia, adopting the best agricultural practices and leveraging technological advancements to improve the quality and efficiency of our production. We strive to be a benchmark in the industry, offering our customers extraordinary olive oils and keeping the link between tradition and innovation alive. We are determined to build a future where Olio Guglielmi continues to be a symbol of excellence, respect for the land, and passion for olive oil.

The Olive Oil Family





Our Collections

The creation of our product lines stems from the desire to meet the diverse needs of our customers. Our experience in the industry has led us over time to create a vast range that includes lines of extra virgin olive oil from our traditional Puglia cultivars and innovative seasoning oils.

For us at Olio Guglielmi, the vast assortment of products is a source of great pride because it allows customers to find what best suits their needs and tastes. We also offer the opportunity to explore new and bold flavors, and our team of experts is always ready to assist customers in making the best choices, guiding them in the discovery of new tastes and meeting all their needs.

We are proud to present an eclectic selection, where excellence is always at the core of our mission.



IGP

Olio di Puglia IGP symbolizes authenticity. Its Protected Geographical Indication (PGI) certification assures the product's typicality and its strong connection to the region.



MONOCULTIVAR

The "Le Monocultivar" line offers consumers an authentic Puglian experience through the three most representative cultivars of the region.



MONOGRAM

Monogram is our line of extra virgin olive oil from Puglia, designed to highlight the different types of fruitiness. The range includes five types: Leggero, Intenso, Fruttato, Biologico and Fior d'o.



TALES

TALES is a line of extra virgin olive oils that celebrates the harmony between nature and tradition, with each bottle telling a story of care, passion, and timeless quality.



ARSO

Arso is an extra virgin olive oil smoked with beechwood, creating a unique product that originates from our cold-extracted Peranzana Monovarietal.



AROMATICI

Monogram Aromatici is a line dedicated to seasonings made from extra virgin olive oil. Each aromatic oil is produced by simultaneously milling olives with herbs or citrus.



MIGNON

Available in various versions, Mignon is the ideal single-dose bottle for the HO.RE.CA. sector, combining hygiene, convenience, and the excellence of extra virgin olive oil.



GIFT BOX

The "Couvette" gift box line is designed to elegantly enhance the excellent quality of our extra virgin olive oil.

Where We Are in the World

Our company reaches across many geographic areas around the world, bringing our excellence beyond the borders of Puglia. Thanks to our numerous and trusted international partners, our extra virgin olive oil is cherished in various nations and continues to capture new markets.

This global expansion allows us to embrace a vision where our roots are firmly planted in our homeland, yet with an international perspective that makes us part of a global network. Thanks to the trust and appreciation of our international clients, our oil continues to spread

our vision of Authentic Puglia Oil in every corner of the globe.



Partners



olioguglielmi.it