GUGLIELMI

DAL 1954

THIS IS
THE STORY
OF OUR OIL.

ALWAYS
SEARCHING
FOR A TIMELESS
PERFECTION.

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.

Passion

for our land.
We cultivate and take care for our beautiful and strong olive trees under the sky of Puglia.

the Olive Groves

02

The olive tree is a symbol. Leaves are an icon. Olives are an emblem.

Olive groves are for Olio Guglielmi the engine of everything. The meticulous, careful and loving care arises from an extreme respect for nature and from the awareness that an outstanding extra virgin oil is born first on the branch, from the well preserved fruit.

Coratina, Peranzana and Ogliarola are three distinctive Apulian olive varieties, protected by the accurate work on the fields, like a real asset to be safeguarded. That's why we take care of the olive groves every single day.

This is

03

the story of a choice.

The choice to always make the highest quality extra virgin olive oil. The choice to produce extra virgin olive oil in the only way we know: good, genuine and tasteful.

the Oil-Mill 04

Here, thanks to the milling within few hours from the harvest, to an innovative extraction system and a strict control of all the production process phases, different extra virgin olive oils come to life.

The oil is then stored in stainless steel container under nitrogen to guarantee a fresh product.

This is

05

a family story.

the "Extra Virgin Olive Oil

Family"

Andria. Puglia. Post-World War II. It's time to roll up the sleeves, rebuild the rubble. To be spiritually reborn through hard work. Willpower is not lacking. In those year, Saverio, the forefather, was the one who placed the first brick of the olive mill, of what has become today the activity of Olio Guglielmi, a continuously evolving company.

Thanks to Grandfather Saverio, the "Extra virgin olive oil family" was born. Sons and nephews are dedicated to the cultivation of 200 hectares (more than 90.000 olive trees) of olive groves, from the harvest to the milling, for the creation of a "genuinely" a superb extra virgin olive oil.

GUGLIELMI
DAL 1954

A STORY ABOUT Love

06

toward tradition. A story about the pursuit of innovation that looks to the future.

This is

07

the story of our oil.

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 cared 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.

INSPIRING

Quality

EVOLUTION

In the world of food service and pizza restaurants, ingredients choices are essential and extra virgin olive oil plays a central role, determining flavors during the preparation of the dish and enhancing it once finished.

We are constantly looking for excellence and we look in the same direction with those who marry our philosophy: the evolution of quality.

Tailor made

Extra Virgin Olive Oil

At Olio Guglielmi we are specialists in developing and producing tailor-made project dedicated to the needs of the ho.re.ca and food service segment as well as the retail. Our challenge is to offer the highest quality of our extra virgin olive oil with customized projects while maintaining unchanged organoleptic features and the value of the short supply chain. This peculiar feature of the company allows to obtain an incomparable customization. The know-how of our team, the flexibility in collaborations and our passion for fine details make Olio Guglielmi the perfect partner for those customers looking for unique co-branding and private label projects. The total support in communication allows the creation of exclusive designs with a strong visual impact.

Pizza

Guglielmi Oil and Pizza

We can't say no only to her... pizza!
For years Olio Guglielmi has been at the side of pizza makers from all over the world, supporting them in cutting-edge projects that rethink this dish with innovation and out-of-the-box concept.
We are happy to support them with a very high-quality product, cold extracted from the best olives.In this context, our extra virgin olive oil plays an important role, both, as an essential ingredient inside the dough and as a final condiment that mixes the ingredients and enhances the goodness.
What is your idea of pizza?

Our premium oils.

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 cruditè, 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

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

Le Monocultivar

olio extravergine di oliva

Beauty is preserved in simple things, in the landscape of our land, in authentic flavors. "Monocultivar" is the expression of the beauty of our cold extracted extra virgin olive oil. This is the line dedicated to extra-virgin olive oils born from three native Apulian olive varieties, milled in the next hours from early harvest in October.

"Coratina", "Ogliarola" and "Peranzana" become icons of a timeless taste, whose scents and flavors recall the authenticity and the excellence of a premium quality olive oil.

MONOCULTIVAR

Peranzana

Peranzana is the mild fruity of the "Le Monocultivar" collection, the line dedicated to the extra virgin born from three varieties of indigenous Apulian olive trees. The olives of this variety, are harvested during first weeks of October in the olive growes owned by the Guglielmi family. The olives are cold pressed within two hours from harvest. Peranzana is mild, like the spring sun of Puglia.

The strong identity of this oil lies in the right proportion between sweet, spicy and bitterness. On the nose you can smell the intense aroma of the crushed olives and fresh grass. Slight hints of tomato and fresh almond prevail on the palate. The sweet and delicate taste makes this extra virgin the ideal ingredient to enhance tartare, steamed fish, raw fish, white meats, delicate sauces.

SIZES	BOTTLES x BOX	BOX x LAYER	BOX x PALLET	EPAL 80x120cm
100 ml	12	24	240	h 165 cm
500 ml	6	21	168	h 145 cm
1 L	4	21	84	h 145 cm

BIBENDA 2021 BIBENDA 2022

MONOCULTIVAR

Coratina

Coratina is the queen among Italian olives variety for the high content of polyphenols, very powerful antioxidants, that give the tipical tingle in the throat during tasting. Monocultivar Coratina is the extra virgin olive oil for those who love strong flavors.

The olives, harvested during the first weeks of October, are cold pressed within two hours to create an unforgettable extra virgin. Intriguing taste on the palate, harmoniously poised between bitterness and spicyness, which retains all the power of the scents of wet grass. These characteristics make this oil the ideal ingredient to enhance grilled meats, grilled vegetables, pizzas and legume soups.

SIZES	BOTTLES x BOX	BOX x LAYER	BOX x PALLET	EPAL 80x120cm
100 ml	12	24	240	h 165 cm
500 ml	6	21	168	h 145 cm
1 L	4	21	84	h 145 cm

Slow Food GUIDA EXTRAVERGINI 2019 · BIBENDA 2019 · BIBENDA 2020

Slow Food GUIDA EXTRAVERGINI 2019 · BIBENDA 2019 · BIBENDA 2020 · BIBENDA 2023 · 2024 RATED BY OLI D'ITALIA GAMBERO ROSSO

MONOCULTIVAR

Ogliarola

Elegance. You will remember its taste which does not pass unnoticed for its refinement on the palate. The extra virgin olive oil from Ogliarola is obtained only from olives harvested during the first weeks of October and cold pressed within two hours.

The resulting extra virgin is very pleasant, with notes of fresh almond, scents of jasmine and again harmonic scents of fresh almonds on the palate.The elegant and soft taste, with slightly bitterness and spicyness, make ogliarola the ideal ingredient to enhance appetizer dishes of meat or fish, shellfish, celery salads and fruit.

SIZES	BOTTLES x BOX	BOX x LAYER	BOX x PALLET	EPAL 80x120cm
100 ml	12	24	240	h 165 cm
500 ml	6	21	168	h 145 cm
1 L	4	21	84	h 145 cm

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 Ogliarola 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.

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

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.

Delicate Fruity Extra Virgin Olive Oil

This elegant extra virgin olive oil is crafted from a balanced blend of Ogliarola 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

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.

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.

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

Monogram

extra virgin olive oil

"Monogram" is the line of Olio Guglielmi dedicated to Extra Virgin Olive Oil composed of different types of oil: Intenso, Fruttato, Leggerò, 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 SELECTED FARM

FLOS OLEI 2019 SELECTED FARM

New York International SILVER AWARD 2017 Olive Oil Competition

World Olive Oil GOLD AWARD NYIOOC 2016 Competition

2024 RATED BY OLI D'ITALIA GAMBERO ROSSO

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 spicyness and bitterness of Coratina meet the sweetness of Ogliarola 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 dymanic 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 is 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

GOLD 2020 · GOOA 2020 BERLIN GOLD AWARD · GAMBERO ROSSO 2021 · GAMBERO ROSSO 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 particulary suitable as a dressing form simple dishes such as warm bruschetta, fresh cheses, 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

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.

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

11

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.

Aglio

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

Zenzero

AROMATIC DRESSING OIL

Monogram Flavored with ginger comes from the contemporary milling of olives and fresh ginger roots and distingues 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

12

mignon

EVO PRETA PORTER

Monocultivar

Ogliarola | Coratina | Peranzana

I.G.P.

Bio I.G.P.

Arso

Monogram

Intenso | Fruttato | Biologico | Leggero | Fior d'o

Aromatici

Garlic | Basil | Bergamot | Lemon | Chilli Pepper | Rosemary | 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

Couvette

The "Couvette" line has been designed to elegantly enhance the excellent quality of our extra virgin olive oil.

mignon

COUVETTE

Share a special gift: this refined and elegant cuvette contains a selection of our best extravirgin olive oils. the gift box holds 5 20ml bottles in which you can combine all the different types such as Monogram, Aromatici and Monocultivar. This is the perfect gift for every occasion.

small
COUVETTE

The small Couvette contains the products of the Monogram and flavored line, in bottles of 100ml.

This collection, with its captivating stage presence made with high quality materials, is perfect for the lovers of taste and refinement.

The small Couvette contains 5 bottles in 100 ml format that you can mix and match! Have fun!

medium

COUVETTE

The keyword is: ELEGANCE

The medium Couvette encloses a customizable selection of bottles of extra virgin olive oil of 250 ml.

The unique design of this box is a style statement timeless, an object of desire that makes it ideal as a gift or as a design object in the kitchen.

The box contains 3 bottles in 250 ml format. Mix and match the products of the Monogram and Flavored lines.

TALES

CollectionBOX

4x500 ml

The TALES Collection Box is a premium selection designed to showcase the full essence of extra virgin olive oil through four distinctive expressions. This elegant set brings together all bottles from the TALES line, offering a refined tasting journey inspired by the primal elements of Puglia. An exclusive experience that reveals balance, character and craftsmanship in every drop, perfect for those seeking depth, harmony and authenticity.

TALES

Signature

SINGLE BOX

Elegance, character, and identity come together in the TALES Astuccio line, consisting of four distinct boxes, each dedicated to an element of the collection: Earth, Stone, Sky, and Time. Each package holds a 500 ml bottle of extra virgin olive oil, an authentic expression of Puglia and its tradition. Perfect as a gift, these boxes offer a unique sensory experience where taste, craftsmanship, and storytelling merge in a refined balance, designed to be discovered and shared.

SIZES	BOTTLES x BOX	BOX x LAYER	BOX x PALLET	EPAL 80x120cm
500 ml + astuccio	6	21	168	h 145 cm

MONOCULTIVAR

Jeroboam

CON CASSETTA DI LEGNO

Jeroboam is the exclusive 3-liter collection dedicated to our finest Apulian cultivars: Coratina, Ogliarola, and Peranzana. Housed in elegant wooden boxes, these distinctive extra virgin olive oils embody intensity, balance, and authenticity. Perfect for enhancing traditional dishes, they pay tribute to the richness and diversity of Apulian olive growing.

MONOCULTIVAR

Astuccio

TONDO

Elegance, taste, and authenticity come together in the Astuccio line, which features the 500 ml Monocultivars Coratina, Ogliarola, and Peranzana in a refined round case. Perfect as a gift idea, these extra virgin olive oils celebrate the unique character of each Apulian cultivar, offering an experience of quality, care, and tradition ready to be shared.

MONOCULTIVAR

giftBOX

TRIS

3x100 ml

Monocultivars in the 100 ml format are the ideal gift for those who want to discover the taste of the typical cultivars of Puglia. A short tasting itinerary that will lead the palate in savoring of the differences between Coratina, Peranzana and Ogliarola.

TRIS x SCATOLA	SCATOLE x STRATO	SCATOLE x PALLET
10	10	70

MONOCULTIVAR

giftBOX

TRIS

3x500 ml

Three souls of Puglia, one unique tasting experience. The Le Monocultivar – Tris box set is the perfect gift for those who appreciate standing out. Coratina, Ogliarola, and Peranzana: three oils, three characters, one signature of quality.

MONOGRAM

DuoBOX

2x250 ml

The Oil and Vinegar Gift Box brings together two 250 ml bottles—Monogram Intenso and Modena I.G.P. Balsamic Vinegar—in an elegant package, designed to impress at the table or be given with style. Two excellences, one unique tasting experience.

MONOGRAM

TrisBOX

3x100 ml

Monogram Tris with a dynamic design box conteins 3 bottles of 100 ml extra virgin olive oil. Monogram Tris is the right choice for those who want to taste different types of fruity tastes or for those who travel by plane and cannot renounce to Olio Guglielmi!

3x 100 ml

TRIS x BOX	BOX x LAYER	BOX x PALLET
10	10	70

MignonBOX

All the flavors you want. With the Box Mignon you can satisfy all your taste needs. Choose the 20ml bottle that you want more and customize your box by creating surprising combinations. Thanks to the pocket size and original design Box Mignon is ideal for making exclusive gifts and for travel retail.

2x 20 ml

5x 20 ml

Leaf

BIO

Extra virgin olive oil improves life. Organic oil even more. Leaf is our tribute to nature, to life. LEAF is the organic extra virgin olive oil that becomes not only an ingredient but a real food. An olive oil with a medium fruity taste, characterized by its vegetal scents, aromas of almond and artichoke.

Free of pesticides and chemical fertilizers, it is rich in positive nutrients for our body, such as polyphenols and oleic acid.

SIZES	BOTTLES x BOX	BOX x LAYER	BOX x PALLET	EPAL 80x120cm
250 ml Tin	12	20	144	h 145 cm

CONDIMENT BASED ON

Balsamic Vinegar

FROM MODENA P.G.I.

The condiment based on "Balsamic Vinegar of Modena I.G.P. "enriches the dishes and exalts every types of flavors. The intense aroma is combined with a rich and refined bouquet. Thanks to its unmistakable taste it is ideal for seasoning boiled and grilled meats, egg dishes, raw vegetables, salads, strawberries and ice cream.

SIZES	BOTTLES x BOX	BOX x LAYER	BOX x PALLET	EPAL 80x120cm
20 ml	105	21	84	h 145 cm
250 ml	12	24	120	h 140 cm

Vinaigrette

EXTRA VIRGIN OLIVE OIL AND BALSAMIC VINEGAR FROM MODENA P.G.I.

Balsamic Vinegar of Modena P.G.I. and oil extra virgin olive oil create together a really delicious vinagrette. This emulsion it is ideal for adding flavor to your dishes. Great as salads dressing, dips but also dishes based on meat and fish. The practical spray bottle allows you to dose the product with the quantity you desire.

SIZES	BOTTLES x BOX	BOX x LAYER	BOX x PALLET	EPAL 80x120cm
20 ml	105	21	84	h 145 cm
100 ml Spray	12	40	240	h 170 cm

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