



Gjoulia
DALLA TERRA DEI NONNI

CIARCIELLO GROUP

60 YEARS

OF
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Generation after generation, we've
been cultivating the **fertile lands of
Capitanata**, in the heart of **Puglia**.

We started as a family business,
guided by the love and dedication
of our grandparents, **Giovanni
and Lina**.

They planted olive trees and
deep-rooted values, teaching
us that the land should be
nurtured with the same care
and respect as a child.

www.ciarciellogroup.it



EXTRA VIRGIN
OLIVE OIL
MONOCULTIVAR
**PERANZANA
ORGANIC**

A premium, well-balanced oil made from Peranzana olives, a unique, native variety from Puglia. Its flavor profile offers delicate notes of almond, artichoke, and green tomato perfect for elevating gourmet dishes or enhancing simple, everyday recipes.



*Small in size,
big on flavor.*





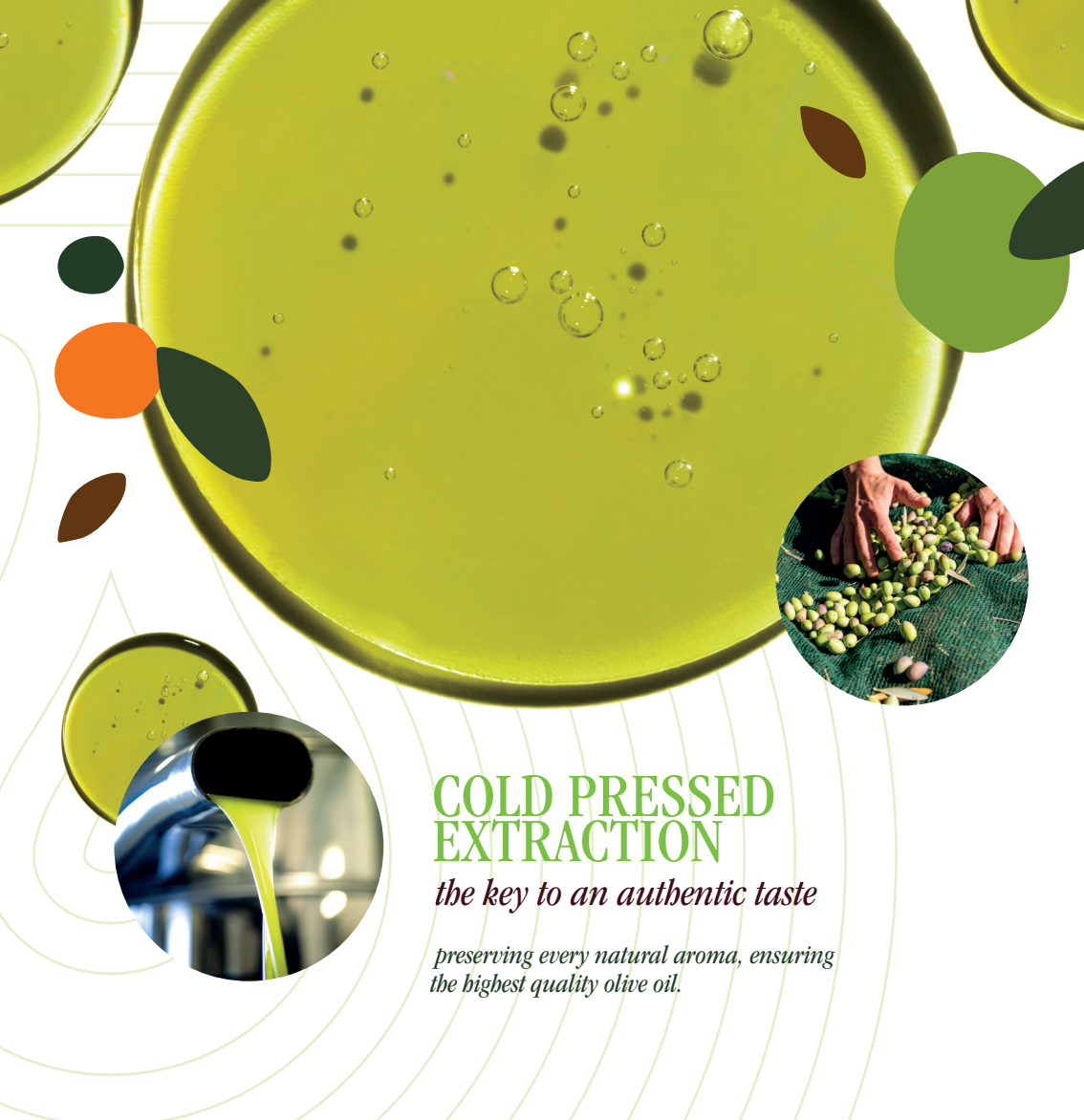
EXTRAVIRGIN OLIVE OIL **ORGANIC**

A refined blend of Coratina, Leccino, and Ogliarola olives, harvested during the colder months. The result is a smooth, balanced oil, perfect for pairing with any dish with elegance and versatility. Cold-pressed, organic, and crafted with love, it's the symbol of our commitment to quality.



*A little package,
an immense taste.*





COLD PRESSED EXTRACTION

the key to an authentic taste

*preserving every natural aroma, ensuring
the highest quality olive oil.*



Gjoulia IS A TRIBUTE TO OUR
GRANDPARENTS GIOVANNI AND LINA, WHO
RAISED US AND TAUGHT US TO BRING THE
AUTHENTIC FLAVOR OF PUGLIA TO THE TABLE.



**CIARCIELLO
GROUP**

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