



For Immediate Release
January 2026

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San Giuliano: Estate-Grown Excellence Since 1916, Built for What Comes Next

Sardinia's Most Celebrated Olive Oil Estate Brings a Fresh Look and a Bold Vision to the American Market

San Giuliano, the four-generation master mill and vertically integrated olive estate in Alghero, Sardinia, Italy, has long set the standard for authentic Italian extra virgin olive oil.

Ranked the #1 Italian producer in the EVOO World Ranking and recognized as one of the Best 100 Farming Companies in Italy for food safety, environmental stewardship, and organic agriculture, San Giuliano is expanding, innovating, and arriving at American tables with a modern identity that reflects the craft, artistry, and coastal character inside every bottle.

Founded in 1916 and now led by Pasquale Manca, San Giuliano operates one of Italy's most advanced olive mills on a 200,000-tree estate on Sardinia's northwestern coast. As both farmer and producer, the company controls every step from grove to bottle: certified organic since 1992, blockchain-traceable, third-party lab tested on every production, and Non-GMO Project Verified.

San Giuliano's Novolivo Project is the largest modern olive farming initiative in Sardinia, with 600 or more new hectares planted since 2013, developed in partnership with the University of Sassari's Agriculture Department. For retail and foodservice buyers, it means one thing above all: a reliable, long-term source of the finest Italian EVOO on the market.

Now available through its West Coast distributors, two of San Giuliano's most acclaimed expressions arrive in updated packaging that brings a bold, contemporary aesthetic to a century-old craft.

Coastal Harvest Extra Virgin Olive Oil is San Giuliano's global best-seller, crafted from five cultivars indigenous to Italy (Bosana, Coratina, Ogliarola, Carolea, and Semidana). Well-balanced fruitiness, gentle bitter and pungent notes, a signature peppery finish, and beautifully grassy undertones. If your kitchen has just one olive oil, this surely should be it.

Solare Fruttato Extra Virgin Olive Oil is a finishing oil of rare intensity, honored by Gambero Rosso with its highest accolade of 4 leaves and recognized by EVOOLEUM as one of the world's 100 finest olive oils. Bold herbaceous depth, a lusciously smooth body, and graceful notes of citrus, wild herbs, and olive leaf. The art of the finish.

"While others fear the unknown, San Giuliano builds the future of olive oil."

Pasquale Manca, Managing Director and 4th Generation Master Olive Oil Producer