



Pisi

EXTRA VIRGIN OLIVE OIL

Naturally crafted through cold extraction with Arbequina, Farga, Frantoio, and Arauco olive varieties, processed within 24 hours of harvesting.

Acidity is less than 0.5%.

Product of Mendoza.

AVAILABLE BOTTLE SIZES

	UNITS PER BOX	BOXES PER PALLET
250ml glass bottle	12	150
500ml glass bottle	12	110
2L PET bottle	4	100



TASTING NOTES:



SIGHT

Yellow hue with green highlights, translucent, and bright



SMELL

Herbaceous and fruity.



TASTE

Balanced, slightly bitter, and spicy.

STORAGE:

Seal lid tightly. Store protected from heat and sunlight. Shelf life: 2 years under normal conditions of processing and storage. Bottle includes production date and expiration date.



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