



Pisi

Extra Virgin Olive Oil



Prepared using natural production methods with cold-pressed olives of the following varieties: Arbequina, Farga, Frantoio, and Arauco. Our olives are processed within 24 hours of harvest.

Acidity below 0.5%.

Product of Mendoza.

TASTING NOTES

SIGHT Yellow in color with bright and see-through green nuances.
SMELL Fruity and Grassy.
TASTE Well-balanced, slightly Bitter and Pungent.

AVAILABLE BOTTLE SIZES



	UNITS PER BOX	BOXES PER PALLET
250ml glass bottle	12	175
500ml glass bottle	12	105
2L PET bottle	4	100

NUTRICION FACTS

Serving size:
1tbs (13ml)

(*) Percent daily values
based on a 2,000-
calorie diet

ALLERGENS: NO

GMO: NO

	Amount per serving	% DV (*)
Calories	106 (445 kj)	5%
Carbohydrate	0 g	0%
Protein	0 g	0%
Total fat	12 g	22%
Saturated fat	1.7 g	8%
Trans fat	0 g	
Dietary fiber	0 g	0%
Sodium	0 mg	0%

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.

oilco@oilco.com.ar | +54 9 261 6346363 | Villegas 1500 (5584), San Martín, MENDOZA, ARGENTINA

WWW.OILCO.COM.AR

