



# 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.



+54 9 261 6346363 Villegas 1500 (5584), San Martín, Mendoza.

@pisi.oliva oilco@oilco.com.ar