

# Villa Pileggi

Pileggi Olive Oil  
originates from  
Calabria

Italy where in a small  
country town named  
Cosentini the Pileggi  
family began  
producing  
olive oil straight from  
the press. This extra  
virgin olive oil is cold  
pressed using  
traditional style  
methods brought  
across from Italy.

Using  
a hand press this  
Frantoio olive  
produces  
a very rich green blend  
suitable for salads and  
bruschetta.

The Frantoio olive tree  
originates from  
Tuscany

Italy and is one of the  
best well known award  
winners of olive oil in  
Australia. Pileggi Olive  
Oil has 1200 trees in  
Gisborne and is proud  
of its ORGANICALLY  
grown olive oil.



The way it  
should be!





Gisborne Frantoio  
Olive Oil



Non blended olive oil



All natural  
Grown & cold  
pressed  
in Gisborne, Victoria



250 mL



Made in Australia  
from 100% Australian  
ingredients

## Nutritional Information

Servings per package: 16

Serving size: 15mL

	Avg Qty per Serve	Avg Qty per 100 mL
Energy	512kJ	3378kJ
Protein	0g	0g
Fat total	14g	94g
Saturated	2g	14g
Polyunsaturated	1g	7g
Monounsaturated	11g	73g
Carbohydrate	0g	0g
Sugars	0g	0g
Cholesterol	Nil	Nil
Sodium	0mg	0mg
Potassium	0mg	0mg

Quantities stated above  
are averages only.

### Ingredients:

100% Extra Virgin Olive Oil

### Storage Instructions:

For best results store in a cool dry  
place away from direct sunlight.

Olive oil becomes cloudy at  
temperatures below 10°C. It will  
restore completely when the  
temperature is increased above this  
level.

### Produced by:

Villa Pileggi Olive Oil

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