

# 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!



## Nutritional Information

Servings per package: 18

Serving size: 20mL

	Avg Qty per Serve per 100 mL	Avg Qty per 100 mL
Energy	38kJ	188kJ
Protein	0.13g	<0.63g
Fat total	<0.1g	<0.1g
Saturated	<0.1g	<0.1g
Polyunsaturated	<0.1g	<0.1g
Monounsaturated	<0.1g	<0.1g
Carbohydrate	0.0g	0.0g
Sugars	0.0g	0.0g
Sodium	136mg	680mg

Quantities stated above are averages only.

### Ingredients:

Extra Virgin Olive Oil, Vinegar, Garlic, Chillies, Mixed Herbs.

Shake well before use.

### Produced by:

Villa Pileggi Olive Oil  
65 Leslie Road,  
Gisborne, Victoria, 3437  
Mobile: 0412 082 500

Email: [enquiries@villapileggi.com.au](mailto:enquiries@villapileggi.com.au)

[www.villapileggi.com.au](http://www.villapileggi.com.au)



Made in Australia  
from 100% Australian  
Ingredients

