



# *Olive Varieties*

## **Arbequina—Spanish**

**Super High density** (SHD)

**Use**—Oil production

**Oil Content**—22-27%

**Fruit Size**—small

**Hardiness**—Cold Hardy

**Pollinizer**—self fertile, but increased yields when pollinated  
With ARBOSANA or KORONEIKI

**Flavor**—very aromatic with a ripe and fruity taste. Very low  
Bitterness, mild flavor

## **Arbosana—Spanish**

**Super High Density** (SHD)

**Use**—oil production

**Oil Content**—20-80%

**Fruit Size**—small

**Hardiness**—hardy but less than Arbequina

**Pollinizer**—self fertile, increased yields when pollinated  
With Arbequina or Koroneiki

**Flavor**—Stronger flavor with more bitterness than Arbequina,  
Fruity and herbaceous overtones

## **Koroneiki—Greek**

**Super High Density** (SHD)

**Use**—oil production

**Oil Content**—24-28%

**Fruit Size**—small

**Hardiness**—Frost sensitive

**Pollinizer**—Arbequina or Arbosana

**Flavor**—Strong herbaceous and fruity flavor  
With mild pungency and bitterness

## **Coratina—Italian**

**Traditional planting**

**Use**—table olive/oil production

**Oil Content**—22-27%

**Hardiness**—frost sensitive

**Pollinizer**—Frantoio or Leccino

**Flavor**—fruity, green herbaceous flavor.  
Strongly bitter and pungent.

## **Frantoio—Italian**

**Traditional planting**

**Use**—table olive/oil production

**Oil content** 23-26%

**Fruit size**—medium

**Hardiness**—frost sensitive

**Pollinizer**—self fertile, increased yields when pollinated

With Pendolino or Leccino

**Flavor**—fruity, green herbaceous flavor. Very Aromatic with medium bitterness and pungency.

## **Leccino—Italian**

Traditional planting

**Use**—table olive/oil production

**Oil Content** 22-27%

**Fruit Size**—medium

**Hardiness**—Cold Hardy

**Pollinizer**—Frantoio or Pendolino

**Flavor**—Mildly sweet and spicy fruitness.

Low bitterness and pungency.

## **Manzanillo—Spanish**

Traditional Planting

**Use**—table olive/oil production

**Oil Content**—20-24%

**Fruit Size**—medium

**Hardiness**—moderate cold hardy

**Pollinizer**—partially self fertile, increased yields when

Pollinated by Sevillano or Ascolano

**Flavor**—Bitter when young, fruitier midseason and

Mild flavor fully mature

## **Mission—USA**

Traditional Planting

**Use**—table olive/oil production

**Oil Content**—20-24%

**Fruit Size**—Medium

**Hardiness**—moderate cold hardy

**Pollinizer**—partially self fertile, increased yields when

Pollinated by Sevillano or Ascolano

**Flavor**—Bitter when young. Fruitier midseason and

Mild flavor when fully mature.

## **Pendolino—Italian**

Traditional Planting

**Use**—table olive/oil production

**Fruit Size**—small

**Hardiness**—cold hardy

**Pollinizer**—Leccino

**Flavor**—Very Mild flavor with low bitterness

And delicate pungency.

## **Picual—Spanish**

Traditional Planting

**Use**—table olive/oil production

**Oil content**—23-28%

**Fruit Size**—medium

**Hardiness**—cold hardy

**Pollinizer**—self fertile, increased yields when pollinated

By Manzanillo

**Flavor**—medium aromatic and bitterness flavors early.

Bitter and strong pungency as crop matures.