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 then 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 fruitiness. 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.