

PRIMARY WORLD OLIVE OIL CULTIVARS - INCLUDING SEVERAL CALIFORNIA TABLE VARIETIES FOR COMPARISON. *Paul Vossen*

CULTIVAR	% OIL	COLD HARDINESS	FRUIT SIZE	POLYPHENOL CONTENT*	POLLENIZER VARIETIES ¹
Arbequina	22-27	Hardy	Small	Low	Self compatible
Aglandau	23-27	Hardy	Medium	Medium	Self compatible
Ascolano	15-22	Hardy	Large	Medium	Manzanillo - Mission
Barnea	16-26	-	Medium	Medium	Self - Manzanillo - Picholine
Barouni ²	13-18	Hardy	Large	Medium	Manzanillo - Ascolano - Mission
Bosana	18-28	-	Medium	High	Tondo de Cagliari - Pizzé Carroga
Bouteillan	20-25	Hardy	Medium	Medium	Aglandau - Melanger Verdale
Chemlali	26-28	-	Very Small	High	Self compatible
Coratina	23-27	Hardy	Medium	Very High	Self - Cellina di Nardo - Ogliarola
Cornicabra	23-27	Hardy	Medium	Very High	Self compatible
Empeltre	18-25	Sensitive	Medium	Medium	Self compatible
Frantoio	23-26	Sensitive	Medium	Medium-High	Pendolino - Moraiolo - Leccino
Farga	23-27	Hardy	Medium	Medium	-
Hojiblanca	18-26	Hardy	Large	Medium	Self compatible
Kalamon	15-25	Moderate	Large	Medium	-
Koroneiki	24-28	Sensitive	Very Small	Very High	Mastoides
Leccino	22-27	Hardy	Medium	Medium	Frantoio - Pendolino - Moraiolo
Manzanillo ³	15-26	Sensitive	Large	High	Sevillano - Ascolano
Maurino	20-25	Hardy	Medium	High	Lazzerio - Grappolo
Mission ³	19-24	Hardy	Medium	High	Sevillano - Ascolano
Moraiolo	18-28	Sensitive	Small	Very High	Pendolino - Maurino
Pendolino	20-25	Hardy	Medium	Medium	Moraiolo - Frantoio - Leccino
Picudo	22-24	Hardy	Large	Low	-
Pical	24-27	Hardy	Medium	Very High	Self - Picudo
Picholine	22-25	Moderate	Medium	High	Self - Aglandau
Sevillano ²	12-17	Hardy	Very Large	Low	Manzanillo - Mission - Ascolano
Taggiasca	22-27	Sensitive	Medium	Low	Self compatible

* Oils with high polyphenol content have longer shelf life and are generally more bitter and pungent.

1. Most olive varieties are somewhat self-incompatible. They will usually set a better crop with cross-pollination especially under adverse weather conditions. Leccino, Pendolino, Moraiolo, and Maurino are self-sterile and require a pollen source from another variety.
2. Barouni and Sevillano are not compatible cross pollenizers for each other.
3. Manzanillo and Mission are not compatible cross pollenizers for each other.

Sources: International Olive Oil Council - World Catalogue of Olive Varieties (Barranco et al), Il Germoplasma dell Olivo in Toscana (Cimato et al), Variedades del Olivo (Tous & Romero) El Cultivo del Olivo (Barranco et al), Olive Pollination in CA (Griggs et al).