



Olives are self-fruitful, except where noted, but sometimes crops do not occur due to climate or biennial bearing habits. Even if a pollinizer is not required, having one will increase yields. Olives are evergreen, long lived (500+ years), beautiful ornamental trees with soft gray-green foliage. The size of a mature olive tree is about 25-30 feet. Drought tolerant, they will grow in shallow, alkaline soils with little fertilization. Avoid overwatering and provide good drainage. Olives thrive in climates with hot, dry summers, but will also grow in coastal regions. Minimum winter temperatures shouldn't drop below 22-25°F (green fruit will be damaged at 32°F) while average winter temperatures above 50°F will inhibit fruiting.

#### ***Arbequina***

From Spain, a tree of medium vigor with a weeping shape. It adapts well to dense planting because of its small size. Elliptical leaves are shiny dark green in color. Good cold tolerance. It produces good quality oil, popular with gourmets and table olives as well.

#### ***Arbosana***

From Spain, produces a large crop of small fruit with relatively high concentrations of oil. Small size makes it ideal for high density planting. It has a fruity, complex flavor. It produces slightly later than Arbequina.

#### ***Frantoio***

Translated from Italian as "Olive Mill," this classic Tuscan variety produces very flavorful, sharp oil. Fruit can be cured for table olives.

#### ***Leccino***

Somewhat milder than Frantoio, this olive oil is rich, buttery and distinctively olive tasting, but delicate. It is a good early producer and pollinator. It can be cured for table olives as well.



Elk Grove  
9220 E. Stockton Blvd.  
916-714-5600

Folsom  
205 Serpa Way  
916-358-9099

Roseville  
901 Galleria Blvd.  
916-782-2273

Sacramento  
8501 Jackson Rd.  
916-381-1625





### ***Maurino***

A medium-sized, typically Tuscan oil variety. It is of medium vigor with a pendulous habit, while the fruiting branches are delicate with rising tips. Requires a pollinator such as Pendolino, Leccino or Frantoio.

### ***Pendolino***

Primarily used as a pollinator (approximately 10% required per orchard), These olives produce oil of good quality and quantity for blending. Also make small but delicious table olives.

### ***Picholine***

A dual purpose olive (oil & table) from the south of France with good cold resistance.

### ***Kalamata***

Vigorous tree with an erect habit and canopy of medium density. Elongated fruit has an asymmetric shape that is quite distinctive. While it makes excellent oil, it is chiefly grown for Greek style brined olives. This variety is resistant to cold but sensitive to excessively hot climates.

### ***Manzanillo***

Originated in Spain, Easy pit removal & excellent flesh quality. Vigorous tree. Used for table fruit. Also popular in landscapes . Picked very early (Sept) when they are green. Very productive. Pollinated by Arbequina, Pendolino.

### ***Sevillano***

From Spain, good table olive. It bears large oval fruit with mild flavor, and low oil content. Medium sized tree with early production. Bears fruit in alternate years.



Elk Grove  
9220 E. Stockton Blvd.  
916-714-5600

Folsom  
205 Serpa Way  
916-358-9099

Roseville  
901 Galleria Blvd.  
916-782-2273

Sacramento  
8501 Jackson Rd.  
916-381-1625

