

# Olive Trees

With a history dating back more than 5,000 years, olives have been and remain a fruit crop of incredible significance throughout the Mediterranean Basin. The trees are highly ornamental, with densely foliated rounded canopies and small silver/green leaves. Most olive varieties require a significant amount of cold weather to produce fruit, but the varieties we offer are subtropical and have fruited as far south as Sarasota, FL. The fruit turn from green to black when ripe and are naturally bitter. They are typically cured in a brine solution to make them more palatable.

## Arbequina (Spanish)

Arbequinas are popular because of their flavor, but they also have one of the highest concentrations of healthy, antioxidant-rich oils. You can get up to 20 lbs. of olives each year to enjoy in your salads and add to your favorite recipes. The Arbequinas are used in some of the finest (and expensive) olive oils sold at grocery stores. Save money while reaping all of the healthy benefits of this delicious olive.

## Frantoio (Italian)

Frantoio is the most noted olive oil variety of Tuscany, Italy, and one of the most highly acclaimed oil varieties in the world. It is grown commercially in most olive growing regions including Italy, north Africa, Australia, Argentina and California. The variety is self pollinating with high, constant productivity. Frantoio olive oil can be characterized as very fruity with a wonderful aroma.

## Koroneiki (Greek)

This greek olive tree is renowned for producing large crops of fruit, which are commercially pressed to make extra virgin olive oil. This tree makes a great addition to your landscape. It can grow up to 30 feet outdoors in hot climates. In a container on a patio or indoors it will remain compact, measuring 15 to 20 feet at full maturity, with regular pruning.



Arbequina



Frantoio



Koroneiki

