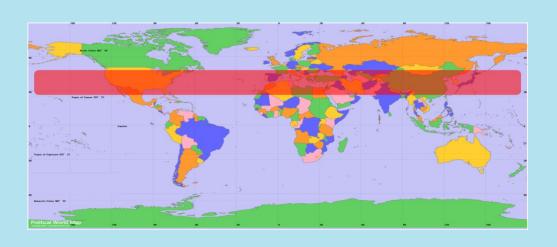
Olive Oil Times EDUCATION LAB

Northern Hemisphere region, production and cultivars



Dr Antonio G. Lauro

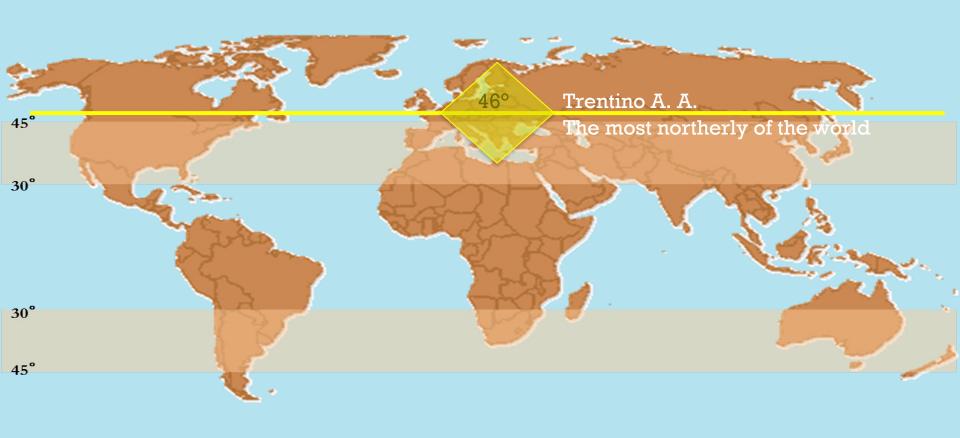
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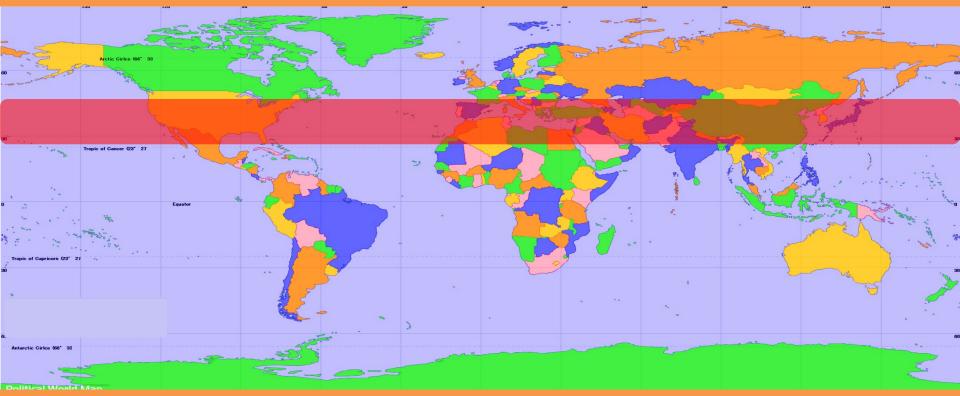
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NORTHER HEMISPHERE: REGION



Albania, Algeria, China, Cyprus, Croatia, Egypt, France, **Greece**, Iran, Iraq, Israel, **Italy**, Japan, Jordan, Lebanon, Malta, Mexico, Montenegro, Morocco, Libya, Palestine, Portugal, Saudi Arabia, Slovenia, **Spain**, Syria, Tunisia, Turkey, USA.





The origins of oil variety's names.

Do we know the meaning of these names? What does the name of the olive derive from?

The term "cultivar" is a contraction of the English phrase "cultivated variety" and refers to the different varieties of olives grown, which are often associated with a precise geographical area.

Olive Oil has many cultivars, each with its own colour, flavor, and oil yield, which together determine an equally broad range of uses.



The origins of oil variety's names.

Based on location

Koroneiki

The name is coming from the city of Koroni or from the Greek word "korona" which means crown.

Coratina

Gets its name from the Italian city of Corato.

Edremit (or Ayvalik)

The name is coming from the Turkish cities in North Aegean, Ayvalik – Edremit.

Arbequina

Olive native to the city of Arbeca.



The origins of oil variety's names.

Based on the size of olives

Grossa

The name means "the big one" because of its large size.

Gordal

The name means "the fat one" because of its large size.

Based on Coulor

(olives, leaves)

Hojiblanca

Its name refers to the white color of the leaves.

Moraiolo

Its name derives from 'Moor, dark-skinner', for the dark color of the fruits.





The origins of oil variety's names.

Based on Fruit Shapes

Picual

Its name refers to the fruit's pointed tip shape.

Nocellara

Its name refers to walnut fruits.

Manzanilla

Means "little apples" in Spanish, referring to the round shape of the fruit.

Based on Tree shape

Cipressino

Gets its name from its similarity with the Italian cypress.



The origins of oil variety's names.

Based on highlighted characteristics

Frantoio (or Frantoiana)

In Italian means Mill or Miller (friend of the olive miller), for the very high olive oil yield.

Ottobratica, Ktoubri, Octoubri

Its name refers to the harvest period (October).

Casaliva or Drizzar

Drizzar means to straighten the outcome of a harvest, by ripening its fruit even if late.

Picholine

Using the Piccolini Brothers method (18th century) it dibitters all green olives "Olive de Nimes DOP."

Intosso

The particular name of this variety derives from the fact that, in order to be eaten, the olives had to be sweetened (Ndosse= to sweeten).



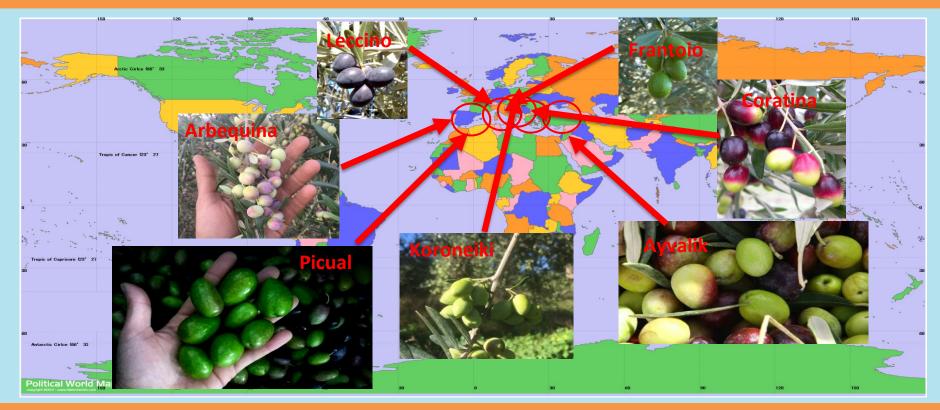
TASTING SESSION:

NORTHERN HEMISPHERE EVOOs





WORLD'S MOST COMMON OLIVE VARIETIES (NH)



Arbequina, Picual, Frantoio, Leccino, Coratina, Koroneiki, Ayvalik.





THANKS FOR YOUR ATTENTION AND DON'T ASK TOO MUCH

