



## Cultivar Carolea

Carolea like Roggianella is one of the most widespread cultivars in Calabria.

Also known by the synonyms Becco di Corvo, Borgese, Catanzarese, Cumignana, Olivona, the Carolea is grown in all five Calabrian provinces.

**Tree:** Plant of medium vigor with upright posture. Elliptical-lanceolate leaf of medium size and light green colour

**Fruit:** It has an ellipsoidal shape and medium / large size (4-10 gr.). At the time of harvest it is glossy black. It is intended for the dual production of oil and table olives. The oil yield is 16% and the quality of the oil is good.

Self-incompatible cultivar. Pollinators: Nocellara Messina. Sensitive to peacock eye, fly and moth. Resistant to cold, drought and frost. This dual-purpose cultivar requires greater agronomic care, but adapts well to various southern olive growing environments. It is more widespread in the Catanzaro area and in the province of Cosenza. The characteristics of the plant and the fruit allow mechanical harvesting

### Considerations

The Carolea, like all ancient varieties, is made up of a multiclonal population, with even significant differences. The productions are mainly destined for oil production despite the good product characteristics as table olives.

The optimal harvesting period varies from mid-October to the whole of November for olives intended for processing, while it must be anticipated for table olives.

### Sensory profile characteristic of the Carolea variety.

Oils characterized on the nose by a medium level of fruitiness of green olives and slight hints of fresh grass and fruit, especially apple. Still sensations of grass / leaf and artichoke, with references to tomatoes and fresh almonds.

On the palate the bitter note predominates, with more attenuated spicy and sweet, with retro - olfactory sensations of bitter almond and walnut.