



Cultivar Roggianella

Roggianella is one of the most popular cultivars of Calabrian olive trees, due to its high adaptability, very resistant to the most common parasites of olive trees, self-pollination and the quality of the oil produced; it is also known as Amaro, Gaetana, Rotondella, Roggianese, Spezzanota, Tondina and Vernile.

Low vigor plant with expanded habit. Lanceolate, small, light green leaf.

Fruit

Spherical in shape, medium / large caliber (3.5 - 4.5 gr.). When fully ripe it is black in colour. It is intended for the production of oil. Productivity is good. The oil yield is 10% if harvested at the beginning of veraison.

Agronomic characters

Self-fertile cultivar. Resistant to peacock eye, mangle and fly.

Considerations

Highly rustic cultivar with abundant and constant fruiting. The oil is of good quality.

It has a late ripening, with an abundant production of fruit and an average yield of oil production, which is harvested

in October it oscillates between 10/12 kg of oil per 100 kg of olives.

In addition to being used as an oil mill cultivar, it is used in the production of Crushed Olives in Oil.

Characteristic sensory profile of the Roggianella variety.

Fruity green olive of medium intensity, with light sensations of almond, fresh grass and artichoke.

Balanced taste sensations, with bitter and spiciness of medium intensity, decisive and persistent, with prevailing sensations of fresh almond