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Cerignola **aka Bella di Cerignola,** **Grossa di Spagna**

Origin: Italy
Purpose: Table
Cold tolerance: Low
Partially self-compatible
Productivity: Medium, alternate
Start of bearing: Early
Ripening: Early
Oil content: Low

Growth: Cerignola is a tree of medium to low vigor with a growth habit that is described as erect or spreading. It has a low tolerance to cold, and is susceptible to drought. Cerignola is considered a demanding variety, requiring good cultural practices. This cultivar is partially self-compatible, but is often grown with pollinizers such as Mele, San Agostino and Termito di Bitetto. Leccino, Frantoio and Pendolino are also purported to be pollinizers. It is from the Puglia region of Italy. The “Jumbo Kalamata” of Australia is thought to be this variety.

Pests: Cerignola is sensitive to olive knot and peacock spot. It is considered highly susceptible to sooty molds.

Fruit: This cultivar is valued primarily for the size of its fruit. It is usually used for green olives in brine, but can also be used for black table olives. The flesh is fibrous and clings to the pit. There is a high ratio of flesh to pit.

Harvest: The attachment force of Cerignola is high and the fruit ripens early.