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Frantoio

Synonyms: Razzo, Correggiolo

Origin: Italy
Purpose: Oil
Cold tolerance: Low
Self fertile
Productivity: High
Start of bearing: Early
Ripening: Late
Oil content: High

Growth: Frantoio is a moderately vigorous tree with a spreading-drooping growth habit and medium-dense canopy. It is one of the main varieties in the classic Tuscan blend. Frantoio is highly and consistently productive, and very adaptable. It is quite cold sensitive, however, and can suffer frost damage while other varieties in the same orchard are unscathed. Frantoio is self fertile, but the yields increase with the presence of pollinizers. Pendolino is the most popular choice for a pollinizer, but Leccino and Maurino are suitable as well. Frantoio is popular world-wide, with significant acreage in Australia, Argentina and Chile.

Pests: Frantoio is susceptible to peacock spot, scale insects and olive knot. It is also moderately susceptible to olive fly and to verticillium wilt. Its vulnerability to frost damage will make it more susceptible to olive knot infection during the winter, so preventative applications of copper are advisable in the event of cold injury.

Oil: Frantoio is one of the world's premier oil varieties. The oil yield is high and it is easily extracted; the variety was named after the place where oil is made for a good reason! Frantoio is prized for its fruity character, and is popular both in blends and as a single varietal oil. Floral, almond, green apple, fresh-cut grass and artichoke notes are characteristic of Frantoio, and it has an excellent balance of fruitiness, bitterness and pungency.

Harvest: The ripening of Frantoio is late and phased. Most olive oil producers harvest when the fruit is about 50/50 green and purple. The fruit removal force is moderate, and it is considered a suitable variety for shaker harvest.