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## Taggiasca

**Origin:** Italy

**Purpose:** Oil

**Cold tolerance:** Low

**Partially self fertile**

**Productivity:** High

**Start of bearing:** Intermediate

**Ripening:** Late

**Oil content:** High

**Growth:** Taggiasca is a vigorous variety with a drooping growth habit. It is the dominant variety in the Italian region of Liguria. The cultivar adapts well to both coastal and hilly terrain. It is considered sensitive to cold, particularly in the spring, and also to drought and wind.

**Pests:** Taggiasca is susceptible to olive knot and leaf spot.

**Oil:** The productivity of Taggiasca is high and constant. The fruit has a high content of easily extracted oil. Traditionally, this variety is harvested late when it is very ripe, and it yields the fruity and delicate oil characteristic of Liguria. Olive growers in California have been experimenting with different harvest maturities, however, and are producing a greener style oil with this cultivar. The quality of the oil is excellent, and it has been a consistent favorite in competitions. The Taggiascas of California are generally characterized by floral, herbaceous notes.

**Harvest:** Taggiasca is considered a late-ripening variety. It is similar to Frantoio in its maturation schedule. Since much of the traditional acreage in Taggiasca is very hilly, it is almost always hand harvested in its home range.