






Olive Types

Variety	Country of Origin	Description	Taste	Uses
Kalamata or Calamata (kah-luh-mah-tuh) 	<ul style="list-style-type: none"> • Greece 	<ul style="list-style-type: none"> • Black • Medium size 	<ul style="list-style-type: none"> • Fruity • Meaty 	<ul style="list-style-type: none"> • Salads • Pizza • Bread
Cerignola (chair-ri-NYO-la) 	<ul style="list-style-type: none"> • Italy 	<ul style="list-style-type: none"> • Firm • Crisp • Green, red, or black 	<ul style="list-style-type: none"> • Mellow • Sweet • Fruity • Mild • Clean 	<ul style="list-style-type: none"> • Snacking • Party trays • Antipasto
Manzanilla (man-zuh-NEE-yuh) 	<ul style="list-style-type: none"> • Spain 	<ul style="list-style-type: none"> • Green • Small to medium size • Often stuffed with pimiento 	<ul style="list-style-type: none"> • Smoky • Sharp • Salty • Tangy 	<ul style="list-style-type: none"> • Snacking • With chicken or fish • Martinis
Niçoise (nee-SWAHZ) 	<ul style="list-style-type: none"> • France 	<ul style="list-style-type: none"> • Dark purple-brown • Tiny • Often sold with stems 	<ul style="list-style-type: none"> • Nutty • Tart and sweet overtones 	<ul style="list-style-type: none"> • Snacking • Salade Niçoise
Picholine (pee-show-LEEN) 	<ul style="list-style-type: none"> • France 	<ul style="list-style-type: none"> • Green • Long • Slim 	<ul style="list-style-type: none"> • Tart • Sweet • Creamy • Nutty • Chewy • Refreshing 	<ul style="list-style-type: none"> • Snacking • Martinis