



DENOMINATIONS AND SYNONYMS:

(I. Trujillo, D. Barranco, P. Morello)

Voliotiki, Agriniou, Artas, Konservolia, Milolia, Patrini, Piliou, Salonitiki, Stylidos , Voliotiki, Agriniou, Artas, Konservolia, Milolia, Patrini, Piliou, Salonitiki, Stylidos ,

ORIGIN AND DIFFUSION:

It is a Greek variety. It is cultivated mainly in Central Greece (Fthiotida, Fokida, Evia, Viotia, Aetoloakarnania), Magnesia, Larissa, and Epirus. Recently it has been expanded in Macedonia and other regions of Greece. It used to be the dominant table olive variety in Greece representing 70% of olive groves, however, due to the massive expansion of other varieties during the recent decades, it nowadays covers 30% of the country's table olive growing acreage (DOEPEL, 2022).

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PURPOSE: Oil, Table olives

MORPHOLOGICAL CHARACTERISATION:

Tree	Vigour	Weak
	Growth habit	Upright
	Canopy density	Medium
Leaf blade	Length	Long
	Width	Broad
	Radio length/width	Moderately elongated
Fruit	Curvature of longitudinal axis	Straight
	Weight	Very high
	Radio length/width in position A	Moderately elongated
	Over colour at full maturity	Black
	Symmetry in position A	Strongly asymmetric
	Shape of apex in position A	Acute
	Nipple	Absent or weak
Stone	Shape of base in position A	Truncate
	Ratio length/width	Very elongated
	Weight	Very high
	Symmetry in position A	Weakly asymmetric
	Symmetry in position B	Symmetric
	Number of grooves on basal end	Between 7 and 10
	Distribution of grooves on basal end	Strongly grouped around suture
	Shape of apex in position A	Rounded
	Mucron	Present
	Shape of base in position A	Rounded
	Rugosity of surface	Strong



MOLECULAR CHARACTERISATION (SSRs)

UDO-43	DCA3	DCA9	DCA16	GAPU-101
172/175	229/251	170/196	122/173	197/199

AGRONOMICAL CHARACTERISATION AND COMMERCIAL CONSIDERATIONS

Amfissis is of medium hardness, and it has a medium rooting ability (Kostelenos, 2011). When irrigated, it grows quickly and comes into bearing after three to four years (Metzidakis). It has a high pistil abortion rate. Its time of flowering is intermediate while the time of ripening is intermediate-late. Productivity is high and alternate. The harvest date depends on the end use of the fruit. Its ability to adapt to different environmental conditions means that it can be cultivated from sea level up to an altitude of 500-600 meters, provided rainfall is not less than 500 mm/year. It is used for preparing green olives, natural black olives and natural olives turning colour. It is also used for oil production. The fruit has a medium content of good-quality oil. The flesh of the fruit is firm, and it is, therefore, resistant to damage during transportation and handling, which is why it is also intended for black pickling. It is a freestone variety. It is resistant to olive knot, whereas it is susceptible to verticillium wilt (Markakis et al., 2022) and olive fly (Kalaitzaki et al.). It is tolerant to drought and cold while it is sensitive to salinity (Koubouris et al., 2015). References DOEPEL (2022) National Interprofessional Organization for Table Olives in Greece. Kalaitzaki A, Koufakis I, Papadaratsaki A, Manolikaki I, Koubouris G. (unpublished data) Field evaluation of the susceptibility of olive cultivars to *Bactrocera oleae* in Western Crete (Southern Greece). Kostelenos G. 2011. Elements of Olive Growing. Book. Koubouris G.C., Tzortzakis N., Kourgialas, N.N., Darioti M., Metzidakis I. 2015. Growth, photosynthesis and pollen performance in saline water treated olive plants under high temperature. International Journal of Plant Biology 6:6038. Markakis E.A., Krasagakis N., Manolikaki I., Papadaki A.A., Kostelenos G., Koubouris G. 2022. Evaluation of Olive Varieties Resistance for Sustainable Management of Verticillium Wilt. Sustainability 14: 9342. Metzidakis (unpublished data) Agronomical characterization of olive varieties in Greece.

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