



Italian Heirloom Variety List 2012

PEPPERS

Gialli d'Asti—(60-65 Days Green) (80-90 Days Yellow) *SWEET* “Yellow from Asti.” Classic large, square yellow pepper from Piemonte. Big fruit, excellent production, sweet taste. Roast on grill, remove skin and slice for a wonderful treat.

Carmagnola Rosso—Early *SWEET* Large red sweet bell type with a slight taper at the end. Thin skin, thick walls and very sweet. Good producer. Big plant, space 16” apart. Use for stuffing, roasting, or cooking any way you choose.

Topepo Rosso-- *SWEET* Also called the Christmas pepper. Round red pepper 2” high, 2” wide. Sweet. Eat fresh, roasted or pickled. This is the type of pepper you see pickled in large jars in Italian delis.

Tomatoes

Cuor di Bue—(70 Days) “Oxheart” An heirloom beefsteak type shaped like a heart, 7-9 oz. fruits. Real tomato taste. The tomato all our Italian grandfathers grew. For fresh eating or sauce. Very vigorous growing plant. Quite productive. Indeterminate

San Marzano Redorta—(85 Days) Named for a mountain in the Alps, this is a very large (10-12 oz.) San Marzano type plum tomato. Large, vigorous plant. This has real tomato flavor and is good to eat fresh, make sauce, can or dry. Indeterminate

Red Pear sel. Franchi—(70-75 Days) An old northern Italian variety specially selected by Franchi Sementi. This is not the small pear-shaped tomato called Red Pear by U.S. seed companies. This is a beefsteak tomato with vertical ribs. The fruits are big—8-18 ounces—and meaty with few seeds. Flavor is excellent. Produce heavily over a long period. Indeterminate

Zucchini

Zucchini Striato d'Italia-- “Italian Striped” Dark green fruit with light green stripes and small ribbing. Excellent taste, many flowers, large plant. Vigorous, good producer and does well in cool weather. Good eating quality up to 10”-12”, but best when picked small.