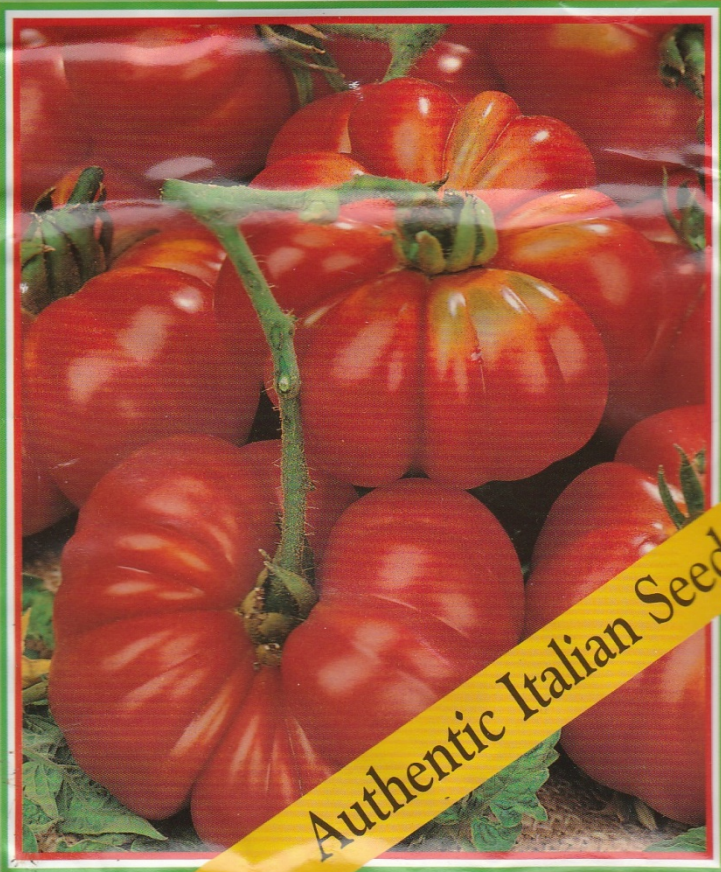


The Taste of Italy

Pomodoro / Tomato Costoluto Genovese



Authentic Italian Seed

Superb flavoured beefsteak. Large, flattened, ribbed fruits can attain huge size. Meaty and ideal sliced for sandwiches and salads.

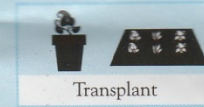
Crops heavily throughout the season. Indeterminate.

Serving Suggestion - Slice and sprinkle with basil and olive oil or chop for a delicious salsa. Ideal also for chutneys.

Month	J	F	M	A	M	J	J	A	S	O	N	D
Sowing Time		■	■	■								
Harvest Time							■	■	■	■		



Indoors



Transplant



60cm apart




Position

How to grow - Tomatoes require a very fertile moisture retentive soil which has had generous applications of well-rotted manure or compost. Choose a site which receives full sun and shelter from strong wind. Sow seeds, under protection or on the windowsill from February to April. Sow in pots/seed trays, 7-10mm deep, using a good compost, at a minimum temperature of 15C. Pot on in individual 7.5cm pots when large enough to handle. When the plants have reached 20cm high they should be transplanted outdoors, either under plastic for protective cropping or into the open ground when all danger of frost has passed. Also suitable for planting in large containers or growing bags outdoors in very sheltered sites. In very warm areas, cropping can be extended well into autumn by planting late crops in June-July. Plants can also be grown in the glasshouse. Keep plants well watered and feed with potash (tomato feed) once first flowers have set fruit. The tall indeterminate varieties will need strong supports.

Standard seeds. Complies with EC rules and standards. Origin UK

Authentic Italian seed, packed and solely distributed by

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