

# Nero Fig



Nothing compares to the incredibly soft texture and sweetness of a fresh fig, but dried figs can be just as delightful. By drying your figs, you'll vastly increase their shelf life and get to enjoy them through the entire year. Just imagine your family's delight when you serve figs, cranberries and honey at the next Thanksgiving.



## *Ficus carica 'Nero'*

- **Use:** The sweet taste and incredible texture of the Fig make it highly desirable. Rather than spend money buying figs from the supermarket, invest in your own tree. ***Please be sure to read the Home Garden Figs article from UGA on our Plant Information Page on the website.***
- **Exposure/Soil:** Grow in full sun. Well-drained, rich soil. pH of 5.5 to 6.5 necessary.
- **Growth:** They can grow up to 12-15 feet tall if not pruned. Plant 8-10' apart.
- **Hardiness:** Zone 7-10; Tree.
- **Foliage:** Deciduous. . Do not prune mature Celeste trees heavily because this can reduce the crop.
- **Flower/ Fruit:** . Small, purple-black fruits with a beautiful dark red flesh. Sweet, rich flavor. Has a stable breba crop and will fruit well in short season areas. Closed eye resists fruit rot. Self fertile.

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