

Violette de Bordeaux Fig



An excellent processing fig, either frozen or processed as fig preserves.

Ficus carica 'Violette de Bordeaux'

- **Use:** Widely regarded—and beloved—as the finest tasting fig, 'Violette de Bordeaux' produces a small abundance of small to medium size purple-black fruit with a very deep red strawberry pulp and out of this world, sweet, rich flavor. Hardy 6-10' self-fruiting plants produce a harvest of fruit that can be enjoyed fresh or dried. Plants will thrive in extremes of heat, humidity, and drought; very good resistance to pests and disease. ***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 6-10 feet tall if not pruned. Plant 10-15' apart.
- **Hardiness: Zone 5-8;** Tree. Very hardy cultivar. It was discovered around 1680 in the Versailles gardens thriving during the cold winter months.
- **Foliage:** Deciduous. . Do not prune mature trees heavily because this can reduce the crop.
- **Flower/ Fruit:** The flavor is rich and delightfully sweet. Producing two crops per year; breba fruit are pyriform with thick, tapering necks, the main crop fruit are spherical often without necks. Excellent fresh or dried but probably needs heat to develop the best flavour.

Print this sign out at www.growersoutlet.com