Pineapple Tomato



The Pineapple Tomato, lauded as one of the most delectable heirloom tomatoes, stands in a league of its own. This beefsteak variety dazzles with its massive yellow- • gold fruits, artistically streaked with red, and is celebrated for its lower seed count yet higher flesh ratio, providing a more satisfying bite. Beyond its striking appearance, the Pineapple Tomato delivers an unmatched flavor, combining a robust tomato aroma with a refreshing fruity • aftertaste, offering a taste of history that modern hybrids simply cannot replicate.



- Lycopersicum 'Pineapple' Indeterminate
- <u>Use</u>: Pineapple will remind you of those visits to Grandpa's garden when you were a kid. The beautiful, red-and-yellow streaked tomatoes can weigh up to 1 pound. One taste will transport you back in time with that great old-fashioned, full-bodied tomato flavor.
- <u>Exposure/Soil</u>: FULL SUN! Soak to depth of 6 to 10 inches when watering. They need at least 6 hours of direct sunlight a day. Tomatoes hate red clay so use a good soil such as our PRO_MIX. 80 days.
- **Growth:** Grows 6' tall and 36" wide. Plant tomatoes 2"-3" deeper than current soil line for a sturdy plant.
- *Hardiness:* Zone 9-11, annual, houseplant.
- Foliage: Small, lacy leaves.
- <u>Fruit</u>: This variety yields massive tomatoes up to 2 lbs each! The color is breathtaking with a red and yellow marbled pattern that reaches all throughout the tomato. Sweet and sour, tastes like a tomato but has pineapple and citrus tones as well. Delicious!