

# San Marzano Tomato



## *Lycopersicum 'San Marzano' Indeterminate*

- **Use:** This is a newer selection of this famous Italian cooking tomato. Long, cylindrical fruit are filled with thick, dry flesh and few seeds. This heavy producing variety is a standard for many Italian farmers and chefs.
- **Exposure/Soil:** Full sun or at least 5-6 hours of afternoon sun. Water regularly, when top 3 in. of soil is dry. Use slow release fertilizer for best results. Keep water off leaves and flowers.
- **Growth:** Grows 4-6' tall and 1-2' wide.
- **Hardiness:** 9-11, annual, houseplant.
- **Foliage:** Lacy leaves
- **Fruit:** THE classic Italian paste tomato with rich, complex, sweet flavor essential for making traditional Napolitano sauces and whole canned tomatoes. The large plants produce loads of small, elongated red tomatoes late in the season and need to be staked.

**Don't forget to plant  
Marigold with your  
Tomatoes to keep  
away the bugs!**