

Genovese Basil



**Best basil for
Italian pesto!**

Ocimum basilicum 'Genovese'

- **Use:** This classic basil has mildly spicy flavor and sweet fragrance fantastic for seasonings, salads, garnishes and pesto. Pick the leaves frequently to encourage bushy new growth for a long harvest season.
- **Exposure/Soil:** They love full hot sun, but be sure to keep them well watered, but not drowning. Pinch tips back occasionally to produce a bushy plant! Use slow release fertilizer for best results
- **Growth:** The plants form a spreading dome 24-36" around.
- **Hardiness:** Zone 9-10, Annual; Houseplant
- **Foliage:** Extra large, tender, fragrant, dark green leaves.
- **Flower:** It produces small terminal racemes of pink flowers, but you'll want to keep them pinched back to promote dense, bushy growth and focus the plant's energy on producing aromatic oil instead of flowers.