

Gorizia Rosemary



As an herb, Rosemary is used to flavor meat dishes, and condiments. Excellent specimen, winter blooming component to a dry border, or an herb garden. Incredibly tough long lived cultivar.

Rosemarinus officinalis 'Gorizia'

- **Use:** It is an upright, evergreen shrub with thick, rigid, reddish brown stems and long, broad, fat leaves. The leaves, which are twice the size of the leaves of other rosemary cultivars, have a mild sweet aroma and a flavor that is a bit gingery. The thick stems make good skewers for grilling.
- **Exposure/Soil:** Full sun; well-draining soil and appreciates slow release fertilizer. Must have good drainage as it can't stand soggy feet.
- Water regularly when top 3in of soil is dry.
- **Growth:** Grows 3-5' tall and wide.
- **Hardiness:** Zone 7a-10; Shrub /Herb
- **Foliage:** Evergreen. selected for much broader and larger leaves. Which makes it ideal for culinary use. The intense pine scent that pervades the whole evergreen shrub is delightful.
- **Flowers:** The small blue flowers that appear in spring are edible as well, and make a nice garnish for salads.

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