

[Welcome](#)
[Location](#)
[Patrimony](#)
[Life practises](#)
[Culture-Leisures](#)
[Agriculture](#)
[Contact-us](#)

### BLACK FIGS

(picture workbenches by the CTIFL)

Variety show	Local names	Region of culture	Type and productivity	Period of harvest		Fruits	
				Fruits flowers	Autumn fruits	Aspect	Quality
<b>Barbillonne</b>	White Bellona's	Ile-de-France, Centre and the West	Bifère, good productivity	In the middle of July in the beginning of August	September	Average size, purplish skin, whitish flesh, pédoncule length, collar runs(roams), amateur's variety	Flesh closes rather sweetened, consummate only fresh
<b>Bellone</b>	Bellona, Fig of Nice, black Nice	Nice, Antibes	Bifère with tendency unifère, rare (FF)	July	At the end of August in the middle of October	Pyriforme, small in means, purple fine skin	Excellent flesh, delicate flavor, fresh as dried
<b>Violette de Solliès</b>	Black of Bourjasotte, Solliès, Barnissote, Bourdissot, Negro Largo	Var, Catalonia, Spain	Unifère, very productive		In the middle of August in first colds	Roundness, means, purple, thick, resistant, flesh-coloured skin strawberry clearly in red garnet, pédoncule thick and court, non-existent collar	Essentially fresh, big little juicy but delicious and sweetened, consumed flesh commercial variety
<b>Noire de Caromb</b>	Douqueira Negra, Perroquine, Caromb, Black bifère of Caromb	Provence, Bouches-du-Rhône, Vaucluse, Roussillon, the Aude	Bifère, good productivity	At the end of June in in the middle of July	At the end of August in the end of October	Pyriforme, lengthened, small in means, made purple skin (FF) to black pruinuse rather thin (FA), characteristic gleaming aspect (FA), pédoncule rather long, little marked collar	Very sweet, fresh very delicious, consummate skin (FF) and dried (FA)