Fig and other special fruit trees for Central Europe

Figs were cultivated in the days of classical Greece, and are native to Asia Minor, Greece and North Africa. But did you know that fig trees in Central Europe can be successfully grown?

In Fruchtfeige (Ficus carica), we distinguish a variety of fruits in the colors yellow, mature green, red, blue and dark purple and taste harvested on a sunny day, very



sweet and juicy. The varieties also differ in leaf shape, Wuchsstärke and frost tolerance.

mercato verde for many years, testing over 400 Feigensorten to outdoor culture. The best of these are cultivated and offered for sale. The culture in the garden is important that a sheltered from cold winter winds, north-east room of the house or on a garden wall there. The location should be warm, must not be very sunny!

mercato verde offering varieties that have proven to be robust in our climate. All of our fig trees are selbstfruchtbar and carry on north of the Alps at least once per year, wonderfully sweet fruit. (Many other species are dependent on the fertilization of a small Cynips, which does not occur north of the Alps.'s Why the disappointment is huge, when mature, the yield as a souvenir from the South brought with fig trees in the summer all the fruit or not this autumn!) How well do fig trees survive a winter depends not only on rainy days, but also by wind, soil and moisture. Young plants should therefore be provided with a layer of mulch and a windbreak. They survive the winter without problems.

References with variety names often do not guarantee for varietal identity. Therefore used **mercato verde** always the same starting material and guarantees listed in the description of properties of the fig trees. As a special fruit dishes, we offer you additional Ziziphus jujuba (Chinese date-), Prunus dulcis (Almond fruit) and Diospyros kaki (Kakibaum).

Feigensorten

Description of a selection

Abicou



large number of fruits that recall the color of an eggplant, strawberry-colored flesh, very juicy, good taste, bears from mid-August, Growth wide, 5-times lobed leaf, originates from France

Amatrice Casale



large numbers of bright, yellow-green fruit of fine flavor, already mature in early August, the growth is moderate, the leaves are slightly lobed, comes from an elevation in the Abruzzi mountains in Italy

Ariane



many figs, golden yellow to green color, bright and juicy flesh, of fine flavor, harvest in early August, growth medium, large and slightly lobed leaves, originally from

Bakor

Portugal



rich harvest of fruits in beautiful bright yellow-red color, stem yellow, sweet and juicy they start in late August, bushy growth, leaf three-lobed five-fold, preferably sheltered location

Bella Brunetta Rossa



large, reddish-brown pear-shaped fruit, yellow stem, sweet and juicy, rich harvest, maturing from the end of August, growth medium, lobed leaf weak to bear abundant fruit even in pot culture

Brogiotto Bianco



produces large fruit with bright bright red flesh, of excellent flavor, ripening in mid-August, growth medium to strong, large and three lobed leaf, Italian cultivar

Brown Turkey (syn. Bella Brunetta)



large, pear-sweet fruit, brown with purple tinge, yellow stem, ripening in late August, rich harvest, the autumn heat, a second harvest possible, Growth Medium, slightly lobed, the most used variety in Switzerland, also contributes plenty of fruit in pot culture

Brunswick



very pear-shaped, greenish-yellow figs in a medium large size, at maturity light purple, strawberry-colored flesh of excellent quality, from mid-August, maturing, medium height, palmated tiefgelappte leaf is grown in plantations in California, preferably sheltered location

Columbaro Bianco



Fruit very large and tasty, bright yellow-green color, delicate skin, bears by mid-August, growth medium, large and lobed leaf, plant wind comes from Apulia (Italy)

Columbaro Nero



many large blue-black fruit in color, delicate skin, bears by mid-August, very large leaf and three-lobed five-fold, comes from the Tuscany

Conadria



popular hybrid of California, medium size, often greenishblack fruit, with delicate skin, flesh dark violet to almost black and very sweet, ripe from mid-September, growth is rather weak and bushy, growing to be eaten fresh and dried, preferably warm place

Dalmatia



very sweet, large yellow and green figs (80-100 g) with strawberry red flesh, early on, from early August, maturing, bushy growth weak, small gardens, heavily lobed leaves and decorative, is originally from Dalmatia

Dauphine



very large, green, purple / red fruits (ca. 100-120 g), maturing with large production of figs, excellent flavor, juicy, from the beginning of August, well-preserved fruit, medium to strong growth, lobed leaves hardly bear even with plenty of pot culture Fruit, French culture places

Diospyros kaki "Muscat"



Kakibaum, a very robust and frostverträgliche variety, which on mild, sunny Locations, north of the Alps will fruit reliably, the ripe fruits orange-yellow glow beautifully and are harvested after the first light frost in late autumn

Early Black



The fruit is oblong and turns dark until shortly before the maturity produced many large figs, fine taste, juicy, medium height, deeply lobed leaves are beautiful, comes from the Po Valley in Italy

Filacciano



medium to strong growth, produces fruits that are at first green and with increasing maturity until golden brown, about 90 grams of weight, juicy and sweet, big harvest, the fruits ripen from mid-August, high productivity, popular Italian culture sites

Fiorone Giallo



produces a yellow color in many fruits that taste very fine, ripe fruit from late July, during a mild autumn weather, a second crop is possible, growth medium, leaves 3 - lobed to 5-fold, from Tuscany

Gentil Bianco



Fruits of bright, light yellow in color, pear-shaped and of fine flavor, harvest from the end of July, often second harvest possible, weak to moderate growth, leaves slightly lobed, Po Valley, Italy

Gentile



big, bright figs with amber flesh, tastes wonderful, from mid-August, maturing, medium to strong growth, lobed

Goutte d'Or

leaf simple, preferably nook, Italian cultivar



very sweet, juicy and yellow-green fruit, the golden tint later by large, maturing from the end of August, salmon-pink flesh and very good tasting, highly decorative, lobed leaves that grows bushy, for culture in smaller gardens, preferably not too humid location, France

Grise Olivette



beautiful blue rather large fruits, rich in foal, starting in September, maturing, growing weak, small leaf, five times lobed, preferably warm spot in the wall, France

Grise St. Jean



rather small, dark fruit with very smooth skin and a wonderful flavor, early maturing, growing more strongly lobed leaves three to five times, requires sheltered location, very popular in Provence

Larger Grise



blue fruit with orange flesh that tastes very good harvest in September, average growth, is in warm location until the harvest possible in the late autumn, France

Isi d'Oro



many golden Blütenfeigen the stain before maturity slightly dark pink flesh and has very tasty harvest from early August, growth medium, weakly 3 lobed leavesfold, even with plenty of fruit pot culture, Italian culture sites

Longue d'Aout



large

bright red and yellow fruits, pear-shaped hanging considerable quantity, early maturing from late July, the two harvest with more red fruit ripens from mostly, low growth, highly lobed leaves and decorative lobed, will fruit abundantly in the pot, France

Madeleine des Deux Saisons



very large, yellow-green, slightly striped and juicy fruits, big production of figs, white flesh with a pink tinge, wonderful tasting, very early maturing from late July, often twice in foal, medium to strong growth, leaves large, lobed, preferably nook, France

Marseillaise



large production of small yellow Herbstfeigen, also north of the Alps in September are ripe, is zuckersüss (jam, drying, and in Provence for 13 different Christmas desserts used) weak growth, leaves small, need sunny, warm place on a wall, South of France

Melanzana



Beautiful eggplant-colored, large, pear-shaped fruit with a long neck, balanced flavor, harvest in August, weak to moderate growth, leaf rather small, Italian cultivar

Negronne



beautiful, blue-black, smallish fruit, balanced, sweet taste, ripe late August, including two in foal, growth is weak to medium, bushy, scarcely lobed leaf, often planted in England for a second harvest, a warm place is needed

Noire de Caromb



produces very large pink purple black fruit in brilliant color and large numbers, orange pulp, sweet (and very good flavor, harvest in mid-August, and then a rich harvest follows Herbstfeigen only in warm layers), strong growth, deeply cut leaf, fruits were formerly often exported to Switzerland and Germany, for sheltered location, cultivar from Provence

Osborne Prolific



big green, pear-shaped fruit with a hint of violet, very rich taste, the fruits ripen in August ("Prolific" is the English word for Blütenfeigen, one of the few cultivated Feigensorten), growth is weak to moderate for sheltered location, in the United States also cultivated a professional

Pastili



medium, blue,

purple fruits, like plums are often covered by a white frost, excellent quality, takes a lot Herbstfeigen from September to ripen well north of the Alps, scarcely lobed leaves, more erect, weak growth, and fruiting in a pot, preferably a sunny location, France

Prunus dulcis



Almond fruit, beautiful flowers and also north of the Alps, reliable fruiting almond varieties, fruit is ripe in the autumn, with better earnings pollinators

Ronde de Bordeaux



honey, dark blue, round Herbstfeigen of medium size, wonderful taste, from September, north of the Alps and ready for harvesting suitable for eating fresh and dry, strong and bushy growth, preferably sunny, hot place and sheltered location, common in western France

The Rosso di Trani



large number of red, large fruit, pear-shaped and very sweet and juicy, yellow Stiehl, from harvest at the end of July, growth medium, bushy spread of three-lobed fivefold, Apulian cultivar

Sultans



very sweet, violet-blue fruit, medium to large, red flesh, Blütenfeigen, often early Herbstfeigen, mean growth, scarcely lobed leaves, requires sheltered, warm place, France

Violetta



large, pear-sweet Blütenfeigen brown with purple tinge, yellow stem, sweet and juicy, ripening in late August, a rich harvest, and autumn harvest possible, growth medium and bushy, weakly lobed leaf, fruiting abundantly in pot culture

Violette Dauphine



medium, slightly oblong fruit of reddish violet color, flesh pink, juicy, sweet and aromatic, matured early to mid-August to plant growth medium to strong wind

Zizphus jujuba



A growing around the Mediterranean, in our little-known fruit tree with oval fruits, which are reminiscent in form and taste for a date, fresh and crispy taste rich in

Feigensammlung:

Variety or origin

minerals, ready for harvest from late October, very good frost tolerance, preferably warm place

Abebeira, Afgan (♂), Turkey (♂), Agogno, Agritochori, Aya Kyriaki, albatross, Albo, Alicon, Alma, Amatrice Casale, Ambellina, Andritsena, Anemochori, Archipel, Armenian, Atreana, Austria, Bakor, Bänziger, Bastide Séguret, Battistini I, Battistini, II, III, Battistini, Battistini IIII, Battistini Nuovo Bayernfeige Violetta, Beall, Bécane Bellone, Belvedere, Bergfeige, Bessero Bifere, Bianchi, Biancucce, Bianza, Bianza Piccoli, Bianzone Giallo Bianzone Piccolo, Biella, Bifara Black Jack Black Madeira, Black Mission, Black, Blanca 2, Blanche, Blanche d'Argenteuil, Blanche de Parfrenolles, Blanche Séguret, Blanquette, Bonino, Bornholm, Bottanelli Bianco Piccolo, Bottanelli Rosso, Brianza Grande Brianzara, Brown Turkey, Brusio, Buhler, Butxaca, Ca Bianchi, Calabria Californian Brown Turkey, Callara, Calvert, Cametas, Cappelas, Caprifiguier (3) Caprifiguier Turkey (♂), Carron, Castelleto, Castionette, Cevo, Chatainier, Christo Monaco, Claudia Coli, Columbara Puglia, Columbara viola, Columbaro Bianco, Bianco Columbaro, Columbaro Nero, Nero Columbaro Exotic, Columbaro S guro, Columbaro Turca, Columbeddhu, Columbeddhu, Columbeddhu, Columbro Nero Colummaro Bianco, Conadria U.S. Contessina Cotigne, D al Osso, Darfour, D arwire, Dattero, Dawalki, Desert King, Di Tre Volte, Dietsch Alsace, Dimitsana East Dimitsana western, disco, Bianco Doro, Doro Nero Dottata, Dottato, Early Violet, Eddy Bosson, Excel, Faraona, Fico Nano, Finikounda Fiorone Bianco, Fiorone Fasano, Fiorone Nero, Fiorone Palanciano, Fiorone Persichella, Fiorone Sardegna, Fiorone, Flanders, Foggia Alsace, Fracazzana, Fracazzana Bianco, Bianco Puglia Fracazzano, Fracazzano Nero Fracazzano, Fracazzano Scuro, Fulaz, Gattorna Emilia, Geniva de Mort, Genoa, Genoa White Gialloro Giant Amber, Valtellina, Gigondas, Gillette, Gnägi, Celeste Golden, Gosh, Green Dark, Gre en Ischia, Greek blue, Grise St. Jean, Big Grise, Gwadas, Haider, Hardy Chicago, Hollier, Hunt, Hunziker, Italian, Ivrea, Jörimann, Kagran, Kalavrita, Kamaria, Karachi, Kasteli King USA Kipparissia, Klauser, Kuhn, Verde Rosso, Lampeira 12, Lampeira II,

III Lampeira, Lehmann Bianco Liotrivi arabut Lachanada, Lisa, Loutsa, LSW gold, Maglie, Malta, Malta, USA, M, Maret, Margherita, Marinese, Marinese Bianca, Mary Lane, Matta, Melachada, Melanzana, Memi, Methoni, Moie, Monaco, monstrueuse, Montana, Monthey, Montorio, Moscatel Bianco, Muller Stein am Rhein, Nazareth, Nea Koroni, NEFIACH, Nero Eisenhut, Nerucciolo d'Elba, New Zealand, Neverella, Nocera, Noire de Barbentane, Nordland, Nostrano, Novazzano Galfetti, Osborn Prolific, Easter, Panachée, Panfilo d'Ocre, Paradisa, P ARADISO CH, Paradiso Toscano, Parapotamos, Peretta, Persian Wildfeige, Pescarza Bianco Piccolo, Pescarzo Rosso Petalidi blue Petalidi Weiss, Peter's Honey Fig, Grise Petite, Petite Negri, Petrelli, Pfalzfeige Schaake, Piatta Sguro, Piatta Verde, Piccola Pizzacchia, Pied de Beef, Pingo del Mel, Piombinese, Piuro, Poggi Ridenti, Polinaggia, Polyfrutta Chiavenna Polyfrutta, Dimitsana, Porto Gallo Nero, Portogallo, Portoghese, Portuges, Potentino Nero, Potsdam, Precoce Dalmatie, Precoce Dalmatie DK, Précoce de Barcelone, Pylos, Ravin de Calce, Reculvers, Regina Japigia, Rei, Reichenbach Ouest, Retz, Rezzoli, Rheinach, Rio Zo, Riso White, Rocca Tagliata, Roddino, Rolf, Romagnolo, Romano Nero, Rone, Rosato Andria Rossellino, Rosso di Trani, Rosso Striato, Sacha, Saillon Ecole Saillon I Saillon Petite, Saillon Schoch, Sal's Fig, San Antonio, to Giovanni Tosacana S, Colombo Blu San Gregorio, San Gregorio Coma, Melanzana San Gregorio, San Tardivo Gregorio, San Martino, San Pietro Rosso, San Pietro, San Pietro, S anta Cruz Dark, S anta Marina Scattoni, Amber crowd, flock Italian, Schimbordaro, Séguret Bastide, Selma knows Severoni, Sguri, Piga Sion, Sion, Skamnos, SL-39, SMA, SMA Brun, SMA Vert, S MA Violet, Sokratis Lachanada, St. Johns, stadium, Stasimo, Stazzona, Stella, S trasse Blue, S triato Rosso, Rosso Striato / Giallo, Striato Rossoviolaceo, Sucrette, Taurisano I, Il Taurisano, Taurisano Nero III, IV Taurisano Bianco, Teglio, Temprana Rioja, Tena, Tenchio, Ternizzo, Lake Thun, T Iberio, Toch, Traona Basso, Tres No. Prato, Triangia verde, Hungary, Vallerona, Valtellina, Vasses, Ventura, Verdone, Verte,

Villa D'Orizonte, Villa di Tirano, Violetta Lunga, Schinolaka, Texas Everbearing White, Yellow Neches, Zatas, ignition.

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