

Tomato Tomaccio™

GROWING TIPS

One of the most unique cherry tomatoes to hit the market in the past few years, Tomaccio offers unprecedented growth and fruit yield throughout the summer months.

Sweet and delectable, Tomaccio is great when consumed fresh or dried.

Tomaccio is perfect as an accompaniment in pasta, salads, kabobs, pizza and many other dishes,

Tomaccio is a “must have” tomato for any gardener.

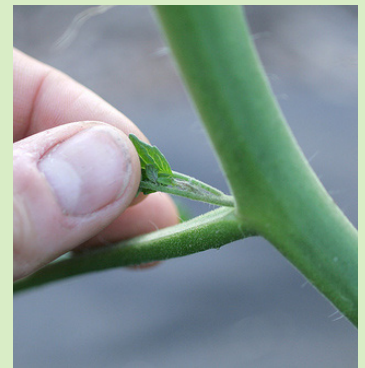
TRANSPLANTING

After purchase of Tomaccio plants, transplant into a large patio pot (at least 12” in diameter) or in the ground. If planting in the ground, space Tomaccio plants 18” apart for best growth.

TRELLISING / TRAINING

Tomaccio has a very vigorous growth habit and reaches 12-14’ in height. Due to its fast growth, Tomaccio requires trellising or staking as soon as the first flower occurs. Traditional tomato cages purchased at the local garden center are too small for Tomaccio, so a large trellis system is suggested for best growth, habit, and fruit yield.

To encourage optimum growth, pinch off some of the suckers to promote a central stem. Suckers are essentially new vines that start at the intersection of the leaf and the main stem on tomatoes. Suckers should be removed before they reach 4” in length. Using a soft cloth twine, tie the main stem to the trellis system. Suckers that are left should be twined around the trellis system once weekly.



FERTILIZING

Fertilizers are classified by their concentration of macronutrients. The three macronutrients are Nitrogen (N), Phosphorous (P) and Potassium (K). Tomato plants are moderate to heavy feeders. Standard N-P-K fertilizer concentrations for tomatoes are 5-10-10 or 5-20-10.

Trace elements are also important for tomato production. Many tomato specific fertilizers are available at your local garden center and contain proper amounts of N-P-K and trace elements. If applying organic fertilizers, fish emulsion or liquid seaweed are often the choices of most gardeners. After transplant, fertilizer should be applied every 2 weeks once flower set occurs.

HARVESTING

Fruit occurs in large clusters, and will begin to ripen in July in temperate climates. Average fruit set for Tomaccio™ is 13-18 pounds. Fruit can be consumed fresh or dried depending on the gardener’s preference. Tomaccio has a very thick skin for a cherry tomato and while they are good consumed fresh from the vine, their flavor is increased exponentially when dried on the vine, or in a conventional oven.



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