

Kale Cavolo Nero - Vegetable Seeds



1 packet contains Cavolo Nero Kale - 40 seeds.

Rating: Not Rated Yet

Price

Variant price modifier:

Base price with tax

Price with discount ?115

Salesprice with discount

Sales price ?115

Sales price without tax ?115

Discount

Tax amount

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Description

Description for Cavolo Nero Kale

Cavolo Nero is a leafy type of cabbage that doesn't form round, compact heads, but rather resembles palm fronds, with very dark green, almost black, leaves that can be up to a yard (a meter) long, have pronounced ribs, and whose surfaces have a distinctive ruffled appearance. It grows best in the spring and fall and can tolerate fall frosts.

Common name(s): Klacinato kale, Dinosaur kale, Black-leaf kale, and Tuscan kale

Flower colours: Yellow

Bloom time: Winter

Max reachable height: 24-30 inches

Difficulty to grow:: Easy to grow.

Planting and care

- It can easily be propagated by seeds.
- You can plant kale at any time, from early spring to early summer.
- If you plant kale late in the summer, you can harvest it from fall until the ground freezes in winter.
- Plant the seeds half inch deep into well-drained, light soil.
- After about 2 weeks, thin the seedlings so that they are spaced 8 to 12 inches apart.

Sunlight: Full sun to partial shade.

Soil: Well-drained sandy soil.

Water: Moderately.

Temperature: 15-35 degree C

Fertilizer: Apply any organic fertilizer.

Caring for Cavolo Nero Kale

- Apart from keeping the soil well hoed and weeded you should remove any discolored lower leaves from the plant to improve the air-flow through the crop and thus minimize pests (aphids) and diseases (molds).
- Kale will thrive in any moderately fertile soil with good drainage, organic matter, and a pH range of 5.5-6.5. It needs regular, even watering to avoid bitterness.
- Kale grows best in cool climates and may survive winter. Start seeds indoors 6 weeks before the last frost or seed directly as soon as the soil can be worked. Plant mid-July for fall harvests.

Harvesting

Throughout the winter.

Typical uses of Cavolo Nero Kale

Special features:

Culinary use: Cavolo nero is incredibly versatile and can be boiled, stir-fried, steamed or massaged in dressing and eaten raw.

Medicinal use: Kale has nutritional value and health benefits.

References

- <https://www.almanac.com/plant/kale>
- <https://www.thespruceeats.com/tuscan-kale-recipes-2017624>

Reviews

Friday, 24 July 2020

Dhiraj Gome

Tuesday, 21 July 2020

Shailja Mishra

Tuesday, 17 March 2020

Veera Dikshit

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