

LINFA

#growyourown



Available Cultivations

Mix Giramondo

Basil



Palla

Perfume Taste Productivity Ready in

7/10 6/10 8/10 20/30 days

Highlights

"Also known as "Greek basil", it is a variety coming from India. It diversifies from the others kinds of basils for its external balloon-shaped structure. The leaves are very tiny, elongated and very scented. It is interesting to test different variations of the typical "pesto alla genovese".



Limoncello

9/10 9/10 8/10 20/30 days

"Excellent basil variety with lime aroma; variant of the traditional "genovese" (typical basil from Genoa), it has an intense lemon scent that makes it particularly ideal for fish or salad combinations or to garnish cold drinks."



Quasimodo

7/10 7/10 8/10 20/30 days

"Basil variety of Mediterranean origin, very similar to Neapolitan. Quasimodo has large, bullate and aromatic leaves. The menthol fragrance is less intense than in the lettuce leaf kind variety, but Quasimodo represents an original garnish for fish and salad dishes."



Genova

8/10 8/10 9/10 20/30 days

"Here it is, one of the basics of Italian cooking. Its centuries-old cultivation is getting an unprecedented popularity, both because the consumer, Italian or not, is appreciating more and more aromas that enrich the cooking, and because it represents the quality."

Mix Giramondo

Basil



Imperatore



Rubino

Perfume	Taste	Productivity	Ready in	Highlights
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9/10	9/10	9/10	20/30 days	
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"Super-selected variety of the traditional "genovese", obtained by isolating plants with a high essential oil content that defines an intense, fragrant and fresh smell.
It does not contain estragole, responsible for mint aroma.
Ideal for a five-star "pesto alla genovese".

8/10	6/10	7/10	20/30 days	
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"Rubino" is a vitamin C and antioxidant bomb, beloved for his intense purple colour and for its interesting and exotic taste/flavour.
Stronger than Genoese, it will give an extra kick to any sandwich, salad or pesto.

Mix Aromantiche

Aromatic plants

	Perfume	Taste	Productivity	Ready in	Highlights
	9/10	8/10	6/10	30/40 days	"Sage (Salvia Officinalis) is most appreciated by cooks because it adds flavour to meat and eases its digestion. Normally it's fruitless to mix it with other herbs, for its highly predominant scent cancels the others. Sage is optimal for seasoning butter or vinegar. ²
 Sage					
	9/10	9/10	7/10	30/40 days	"Oregano (Origanum) is a typical Mediterranean plant which lives in the sunlight and in the summer produces small pink flowers gathered in a corn-cob-like inflorescence. The plant gives off a strong scent very appreciated in southern cuisine and especially on pizzas.
 Oregano					
	7/10	8/10	8/10	30/40 days	"Parsley has many aromatic features that emphasize and bring out the flavour and the scent of the other herbs and spices, and also of the dishes which use it. Ideal with meat and fish in most of the recipes, it is a good reminder to add it in the last stages of the cooking process, so to keep the flavour unchanged."
 Parsley					
	8/10	8/10	7/10	30/40 days	"The thyme's highly fragrant leaves contain essential oils with antibacterial, digestive, carminative, diuretic and balsamic properties. In the past other than medical purposes it was also used as an aromatic essence by burning twigs during religious functions.
 Thyme					

Mix Aromantiche

Aromatic plants



Tarragon

Perfume	Taste	Productivity	Ready in	Highlights
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7/10	7/10	7/10	30/40 days	"Because of its remarkable flavour, tarragon makes for an excellent substitute for salt or spicy spices. It has narrow and long leaves which emanate an intense aroma. It's scent is indefinable, fragrant, but at the same time delicate, peppery, between anise and celery and it's enhanced by cooking: therefore it is best if used with care."
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Mix Spiccanti

Chili Pepper

Perfume Taste Productivity Ready in

Highlights



Furibondo



Vulcano



Petardo



Granata

8/10 7/10 8/10 70/80 days

"A USA breed of chili peppers, the Furibondo sports sharp yet not so extreme spiciness, perfect for those who love intense, but not excessive, flavors.
The small white flowers which generate the peppers add beauty to the plant, which is often used as a decoration."

6/10 7/10 9/10 70/80 days

"Italian chili pepper whose fruit grows upwards in small bouquet-like clusters. Their pulp is very thin and crisp, which makes them perfect specimens for desiccation, but they also can be consumed when not fully ripe, when their spiciness is more pronounced and easily perceivable in the mouth."

7/10 8/10 8/10 70/80 days

"Originally from India, but widespread also in the Mauritius islands. Despite its small size, it's astonishingly fruitful. Ripened fruit come in shades of purple, red and orange, creating a wonderful color palette. Medium-low spiciness, fruity flavor and can be consumed either fresh or desiccated."

9/10 8/10 9/10 70/80 days

"Italian chili pepper, a thick plant with purple-shaded leaves, produces beautiful purple flowers and conical fruit, which are ~1 cm long, green, purple or red depending on the ripeness.
Very fruitful and very spicy."

Mix Tommarola

Tomato

Perfume Taste Productivity Ready in Highlights



Tiny Tim



Red Robin

9/10 8/10 9/10 70/80 days

"Juicy and supple tomato originating from the USA. Grows in a compact poise, it bears many delicious cherry-shaped fruit: small, round an red. It's the ideal for garnishing salads and savoury flans."

7/10 9/10 8/10 70/80 days

"Sugary and sweet flavour. A common variety in central and southern Italy, the Red Robin tomato contains very few calories, it purges of toxins, refreshes and it's useful for facilitating diuresis. This tomato variety has many and diverse uses in cooking, from salad garnishing to Caprese salad, from first dishes to pizzas, but also by itself with a drop of oil."

Mix Brrrave

Mint



Boreale



Messicana



Felina



Mentastro

Perfume	Taste	Productivity	Ready in	Highlights
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9/10	8/10	8/10	30/40 days	
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"The Boreale mint has antibacterial, balsamic, bronchial and expectorant properties. This variety possesses an intense and sugary scent: it's mainly used for drinks, and it gives tea a particularly pleasant aroma. As a medical remedy, mint infusions heal colds and flu."

8/10	7/10	7/10	30/40 days	
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"The Messicana mint is an innovative and interesting alternative to the ordinary mints used for cocktails. Its aroma has both faint hints of the mint's sharpness and freshness, and a feeble, spicy reminiscence similar to anise. The fresh leaves can be added upon beef or pork-based dishes, soft or semi-cured cheese."

8/10	7/10	8/10	30/40 days	
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"It was given this name for it seemed to affect cats' behavior. The sprouts can be used both as meat or salad seasoning. In popular medicine it is used as antispasmodic and antitussive remedy."

8/10	8/10	10/10	30/40 days	
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"Thanks to its many characteristics, Mentastro is able to counter many minor maladies. Its leaves and flowers can be used in the preparation of mixed salads, relishes and marinades for meat and fish, to flavor fruit salads, pastries, alcohol-free drinks and liquors."

Mix Brrrave

Mint



Piperita



Lime

Perfume Taste Productivity Ready in

Highlights

8/10 8/10 9/10 30/40 days

"It's a hybrid between the Mentastro and the menta Spicata. For it has a very intense flavor, a moderate use while cooking is advised. It is vastly used in the preparation of sweets, syrups and many kinds of liquors. Its therapeutic properties may serve as a digestive, stimulant, expectorant, antispasmodic remedy. It also has uses as a deodorant and as an oral antiseptic."

9/10 8/10 8/10 30/40 days

"Plant of European origins, the Lime mint possesses very lemon-scented leaves, similar to lemon balm, but fleshier. It is possible to desiccate the leaves for a winter-tea or add them in some recipes and it may garnish sorbets or ice-cream-based desserts."

Mix BasilPro

Basil



Imperatore

Perfume	Taste	Productivity	Ready in	Highlights
9/10	9/10	9/10	20/30 days	"Super-selected variety of the traditional “genovese”, obtained by isolating plants with a high essential oil content that defines an intense, fragrant and fresh smell. It does not contain estragole, responsible for mint aroma. Ideal for a five-star “pesto alla genovese”.

Mix MicroSlow

Basil

Perfume	Taste	Productivity	Ready in	Highlights
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Limoncello

9/10	9/10	8/10	20/30 days
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Genova

8/10	8/10	9/10	20/30 days
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Rubino

8/10	6/10	7/10	20/30 days
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Mix MicroFast

MicroGreen

Perfume	Taste	Productivity	Ready in	Highlights
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Amaranto Green

6/10	7/10	9/10	7/10 days
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Red, delicate chard taste. Microgreen with a strong aesthetic impact, thanks to its bright red color. Contains very high values of vitamins C, E and K, and of minerals such as potassium, calcium and magnesium. Suitable for different meat dishes, salads and fish.



Pepper Green

8/10	10/10	10/10	7/10 days
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Peppery and pungent taste. Microgreen rich in vitamins A, B1, B2, B3, C and D and minerals, with purifying, diuretic, tonic properties (calcium and phosphorus), is extremely effective against anemia, bronchitis and rheumatism. Perfect for salads, guacamole and white meats.



Pinkdaikon Green

8/10	9/10	9/10	7/10 days
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Intense spicy aftertaste. Microgreen recommended for its high values of proteins, vitamins and omega 3, anti-inflammatory substances and protective antioxidants for the body. Pinkdaikon microgreens have a spicy flavor, ideal to mix with others of the most delicate flavors.



Fenukgreen

9/10	8/10	8/10	20/30 days
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"Here it is, one of the basics of Italian cooking. Its centuries-old cultivation is getting an unprecedented popularity, both because the consumer, Italian or not, is appreciating more and more aromas that enrich the cooking, and because it represents the quality."

Mix MicroFast

MicroGreen



Kale Green

Perfume

Taste

Productivity

Ready in

Highlights

8/10

9/10

9/10

7/10 days

Delicate sugary flavor, with notes of dried fruit. Thanks to its high content of calcium, iron, phosphorus, iodine, magnesium and potassium has toning and restorative effects and helps strengthening body's defenses. Perfect with white and red meats, fruit and tasty cheese.