



## CAYENNE

The hot peppers belonging to the Cayenne variety that we grow come from the private collection of Massimo Biagi, a friend who is a member of the Accademia del Peperoncino (Hot Pepper Academy): the seeds are planted and grown in the greenhouse belonging to the Carmazzi Estate in Torre del Lago.

We receive the plants within the first half of May, when they're about 15 centimeters tall.

The soil is prepared during the winter by ploughing, hoeing, leveling: in April, a new hoeing cycle takes place and the earth is enriched with biological fertilizer.

In May the plants are put in the field in 70/80 centimeter-long rows and each plant is about 50 centimeters away from the next. The rows are watered thanks to drop by drop irrigation.

The plants should be tied to supporting sticks, especially if grown in areas like ours, where the winds can be very strong.

Blossoming starts in July and fruits start ripening towards the end of August.

In 2007 the plants kept bearing their fruits until the end of December, even if the last ones that were able to bring the hot peppers to complete maturation were those growing at the end of November/ beginning of December.

## CHARACTERISTICS

Cayenna hot peppers typically have a long, slightly twisted shape, and, when ripe, measure between 5 and 15 centimeters. They're of average spiciness, and excellent when fresh, slightly cooked in oil when green, dried or pulverized.

During the first year, in 2007, we thought we'd put the plants in the field in June, since we were concerned about abrupt temperature changes. In reality, the climate of the Contignaco Valley is extremely mild, except for the strong southern winds that descend upon us once in a while.

In order to obtain a larger quantity of fruits, in 2008 we'll put the plants in the field earlier, around mid-May, because of last year's experience (and hope we'll be lucky).

## PRICES

One jar: mix, **5 euros**, pure, **6 euros**- One 5 jar package (including all three varieties): **20 euros**