East Bay Nursery

Tromboncino

Cucurbita moschata 'Tromboncino'



Tromboncino fruit
Photo courtesy of NetPS Plant Finder

Height: 12 feet

Spread: 18 inches

Spacing: 24 inches

Sunlight: ○

Hardiness Zone: (annual)

Other Names: Zucchetta

Group/Class: Summer Squash

Description:

An extremely vigorous vining heirloom variety that produces extra-large sized fruit; long pale green fruit reach upwards of 6' long with tiny seed cavities; firm and mild, great for pickling, steaming or grilling; can be harvested young or left to mature

Edible Qualities

Tromboncino is an annual vegetable plant that is commonly grown for its edible qualities. It produces large light green long fruit which are usually ready for picking from mid summer to mid fall. The fruit will often fade to tan over time. The fruits have a mild taste and a firm texture.

The fruit are most often used in the following ways:

- Cooking
- Baking
- Pickling

Planting & Growing

Tromboncino will grow to be about 12 feet tall at maturity, with a spread of 18 inches. When planted in rows, individual plants should be spaced approximately 24 inches apart. This vegetable plant is an annual, which means that it will grow for one season in your garden and then die after producing a crop.

This plant is typically grown in a designated vegetable garden. It should only be grown in full sunlight. It does best in average to evenly moist conditions, but will not tolerate standing water. It is not particular as to soil type or pH. It is somewhat tolerant of urban pollution. Consider applying a thick mulch around the root zone over the growing season to conserve soil moisture. This is a selected variety of a species not originally from North America, and it is considered by many to be an heirloom variety.; however, as a cultivated variety, be aware that it may be subject to certain restrictions or prohibitions on propagation.