



Gardening
made simple.

Basil 'Neapolitan'

Ocimum basilicum 'Neapolitan' Also known as: **Sweet Basil 'Neapolitan', Lemon basil 'Neapolitan', Common basil 'Neapolitan', Greek basil 'Neapolitan'**

Rating: 0.0 (0 votes)

This description is for species **Basil (*Ocimum basilicum*)**:

Ocimum basilicum you'll likely know as the culinary herb basil. Originally from India, basil is used in a lot of Italian dishes. The name basil comes from the Greek word *basileus* meaning king, Basil is a very versatile ingredient. The leaves can easily be blanched and frozen so you can use it at your leisure. It's gorgeous eaten fresh, added to a sandwich for example, or cooked in a dish for added flavour. Add it at the last minute though as cooking reduces the intensity of the flavour. It is the main ingredient of pesto, which is also easy to make yourself. Basil is very sensitive to cold so it is best grown indoors on a windowsill unless you live in a very warm climate. It is also very prone to aphids.



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Plant	Environment	Usage
Known dangers? no	Acidity Acidic Neutral Alkaline	Standard category Vegetables & herbs Herbs
Height [m] 0.3 - 0.5	Hardiness zone Z9-11	Grown for Culinary use
Spread [m] 0.5	Heat zone H11-1	Creative category Kid Approved Fast growing For Beginners Outdoor food

Plant	Environment	Usage
Dominant flower colour Pink	Winter temperatures [°C] -7 - 4	Garden type Containers Kitchen garden City
Flower Fragrance No, neutral please	Heat days 0 - 210	Garden spaces Borders
Flowering seasons Late summer Early autumn	Moisture well-drained	Gardening expertise beginner
Foliage in summer Green	Soil type sandy loams	Time to reach full size Less than one year
Propagation methods seed	Sun requirements Full sun	
Growth habit Clump-forming Erect	Exposure Sheltered	