



**Jimmy Nardello Italian Pepper**  
*Capsicum annuum 'Jimmy Nardello'*

Height: 24 inches

Spread: 24 inches

Spacing: 24 inches

Sunlight:

Hardiness Zone: (annual)

Other Names: Sweet Italian Frying Pepper

Group/Class: Sweet Tapered

**Description:**

A lovely early maturing, semi-compact heirloom variety; produces sweet Italian frying peppers that reach 10" long; emerging green and maturing to deep red with thin walls; great for salads, frying, freezing and pickling; suitable in containers or gardens

**Edible Qualities**

Jimmy Nardello Italian Pepper is an annual vegetable plant that is commonly grown for its edible qualities, although it does have ornamental merits as well. It produces large green long peppers (which are technically 'berries') which are usually ready for picking from early summer to early fall. The fruit will often fade to dark red over time. The peppers have a sweet taste and a crisp texture.

The peppers are most often used in the following ways:

- Eating When Cooked/Prepared
- Cooking
- Baking
- Drying
- Pickling

**Planting & Growing**

Jimmy Nardello Italian Pepper will grow to be about 24 inches tall at maturity, with a spread of 24 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.



*Jimmy Nardello Italian Pepper fruit*  
Photo courtesy of NetPS Plant Finder

This plant can be integrated into a landscape or flower garden by creative gardeners, but is usually 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 may require supplemental watering during periods of drought or extended heat. It is not particular as to soil pH, but grows best in rich soils. 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.

Jimmy Nardello Italian Pepper is a good choice for the vegetable garden, but it is also well-suited for use in outdoor pots and containers. With its upright habit of growth, it is best suited for use as a 'thriller' in the 'spiller-thriller-filler' container combination; plant it near the center of the pot, surrounded by smaller plants and those that spill over the edges. It is even sizeable enough that it can be grown alone in a suitable container. Note that when growing plants in outdoor containers and baskets, they may require more frequent waterings than they would in the yard or garden.