

**Radicchio** is a traditional Italian chicory that is gaining popularity across the United States. Bred for all growing slots from early spring to late winter, our radicchio selection offers a diverse variety of adaptable choices. Radicchio is sensitive to length of day and temperature shifts, so it is important to choose varieties carefully for your season and climate. It is a cool-season crop, but varieties have been bred for bolt-resistance and main season, summer growing. Check out our radicchio table in our catalog and website to help you choose the best varieties for your needs.



Front cover: Rosalba  
Back cover: Verosa  
Inside: Our Pacific Northwest sales representative at the Osborne trial field during Chicory Week.  
Photo courtesy of Shawn Linehan.

## CONTACT US

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# Radicchio



**Osborne**  
Quality Seeds

40 Years of Seeds and Service



### Sugarloaf

A very tall and thin green variety that is mild tasting. Sugarloaf is consistent in shape, color, and size, can grow up to 15" tall.

**Nettuno**



### Treviso Precoce

Oblong-shaped, longer red and white radicchio. Less bitter than Chioggia, Treviso types are perfectly suited for salads or cooking. Its long leaves are crunchy with some bitterness and rich flavor, and is easy to cut into strips for salads.

**Spring, Caravaggio F1, TVG1, Baldo, Bottiglione**



### Verona

Smaller than Chioggia and round with a slight point at the top. May be more bitter than others and are great for cooking.

**Giulietta, Cologna Tardiva, Costarossa**



### Chioggia

This round radicchio is a standard type that is grown in the USA. With red leaves and thick white ribs, these varieties are widely used in salad mixes, or as fresh market heads.

**Sirio, 4050, 614, Leonardo F1, Rubro F1.**



### Lusia

A loosely frilled, more oval radicchio with the same speckled coloration and taste as Castelfranco, but with thinner and more delicate texture.

**Adige Medio**



### Specialty

A forced variety (shaded from light) with a loose head formation and curled delicate leaves. It has a similar flavor to Treviso.

**Sile Precoce, Sile Tardivo**



### Blanco di Chioggia

The same size and shape as a red Chioggia, but is pale green. Very dense and beautiful color and flavor. Pairs well with other 90-day radicchios and can withstand light frost.

**Brenta Medio**



### Castelfranco

A beautiful flower-like radicchio made up of blonde-green leaves with red speckles; cooler weather creates more speckling. Flavor is mild and sweet, making it a perfect alternative to lettuce!

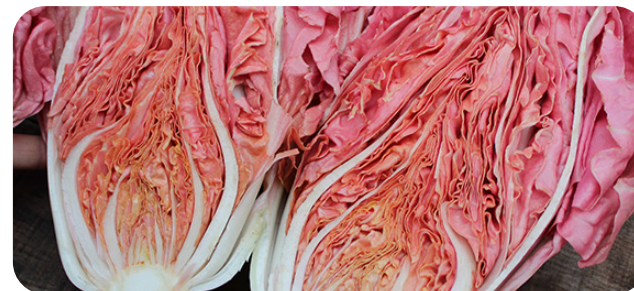
**Fenice, Lucrezia**



### Chioggia Variegated

This specialty Chioggia has beautiful pink, green and white leaves with a classically tight, round head. Perfect addition to your late season lineup, growing well in cooler temperatures.

**Galileo F1, Marinanta**



### Specialty Pink

A beautiful bright, pastel pink radicchio with slightly thicker leaves and a wonderfully light, bitter, sweet flavor. It is truly a masterpiece in the field, which makes the longer maturity time worth it. But be warned, it needs cold temperatures to turn pink.

**Rosalba, Verosa**