

Fruits

SICILIAN TAROCCO ORANGE EXTRA QUALITY



Ref: ORG-01

Italian name: Arance Tarocco

Weight order: 5-6 kg

Description: The most popular table orange in Italy, the Tarocco, is thought to have derived from a mutation of the "Sanguinello". It is referred to as "half-blood" because the flesh is not accentuated in red pigmentation as much as Moro and Sanguinello varieties. It has thin orange skin, slightly blushed in red tones. The Tarocco is one of the world's most popular oranges because of its sweetness (brix to acid ratio is generally above 12.0) and juiciness. It has the highest Vitamin C content of any orange variety grown in the world, due primarily to the fertile soil surrounding Mount Etna, and it is easy to peel.

Season: from January to April

Serving suggestion: Raw, juice, in a salad, tarte, cake...