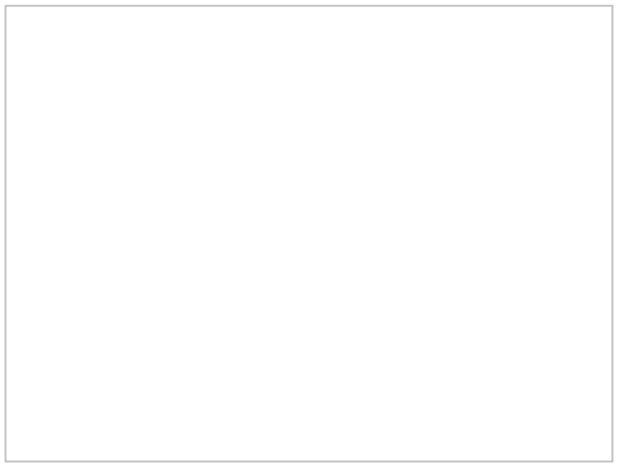
Nagami Kumquat



Theï oval kumquatï orï Nagami kumquatï (*Citrus margarita*ï orï *Fortunella margarita*ï if dividingï *Eufortunella*ï kumquats into separate species) is ovoid in shape and typically eaten whole, skin and all. The inside is still quite sour, but the skin has a very sweet flavour, so when eaten together an unusual tart-sweet, refreshing flavour is produced. The fruit ripens mid- to late winter and always crops very heavily, creating a spectacular display against the dark green foliage. The tree tends to be much smaller and dwarf in nature, making it ideal for pots and occasionallyï bonsaiï cultivation.
Nagami kumquat,ï*Fortunella margarita,*ï is the most commonly grown type of kumquat. Kumquats are acid fruits that are popular in Asian countries, especially China.ï The tree is small to medium in size with a dense and somewhat fine texture.ï The trees are remarkably cold-hardy due to their tendency to become semi-dormant from late fall to early spring. Kumquat trees are especially susceptible to zinc deficiency, which can cause small leaves and reduced internode distance.ï The flowering season for kumquats is summer and the fruits mature in late winter, holding well on the tree. The typical Nagami fruit is oval in shape, one and one-quarter inch long and three-quarters of an inch wide. The entire fruit is eaten; the orange rind is sweet and the light orange flesh is acidic.ï Each fruit contains about five or six seeds.

Category: Citrus
Families: Rutaceae
Genus: Fortunella
Species: margarita
Geographical Area of Origin: Eastern Asia / Far East
Climatic Zones: Mediterranean: South and islands, hills. USDA 10 a
Habit: Shrub
Leaves: Evergreen
Colore Foglie: Verde
Flowering Period: Aprile / Maggio / Giugno / Luglio / Agosto / Settembre
Flower: Raceme
Colore Fiori: Bianco

Favorite soil: Sub-acid / medium acid / Middle-Dough / Medium soil
Water needs: Medium
Light Exposure: Medium shade / Half shade / Full light / Full sun
Form: Tree
Colore Frutti: Arancione
Parfumed: yes