

PIZZA

Dactylis glomerata

- Very high yield
- Tolerant to grazing
- Fast spring growth
- High persistency



Late heading/maturity type

PIZZA is one of the latest maturing varieties available on the market, with a heading date usually one week later than Pennlate. Most of the late maturing varieties of orchardgrass originate in Europe, and so does Pizza.

Confirmed in Europe

Pizza has performed well in Europe and is registered on the national list in Switzerland.

Fast starter

Pizza is seen to have a better youth development than other late varieties. Due to the lateness, Pizza is very well suited for grazing.

Excellent autumn growth

In addition to high yield, Pizza is noted for having good fall growth, which translates into an even yield distribution over the entire growing season. You should also consider using PIZZA in mixtures with other grasses and legumes, alfalfa in particular.

Technical Specifications

- Cocksfoot/Orchard grass
- A cocksfoot for the cow's menu
- Listed/recommended in EU
CH UK

Pizza

Results from official trials, Switzerland

	Pizza	Standard
Yield, dry matter	5.9	5.1
Early development	5.0	4.1
Competitive ability	2.9	3.0
Persistence	4.5	3.8

1= very good/good 9= very low / bad

Ratings

Scale 1-9, where 9 = best or most pronounced

