



Sorrento Lemon PGI Supply Chain

filiera del Limone di Sorrento IGP

A supply chain is a complex and multifaceted “journey.” In short, it encompasses all the processes that bring a product from the land to the point of sale, where it will be available to the end customer. This journey begins with the farmer who, respecting traditional methods and employing modern cultivation techniques, tends his lemon groves with passion and dedication, and ends in the store, where customers can purchase the prized Sorrento PGI Lemons.



Sorrento PGI Lemons are grown according to strict specifications, respecting ancient traditional methods combined with the most modern agronomic techniques. No additives or chemicals are used.



Lemons are always harvested by hand, avoiding contact with the ground, to preserve the integrity of the fruit.



To always have the best quality lemons, it is necessary to take appropriate precautions to prevent them from deteriorating during transport. Therefore, transport is carried out using suitable containers to avoid damaging the fruit.



Fresh Sorrento PGI lemons are available in crates or convenient Vertbags. They are also suitable for making various products: jam, condiments, and essential oil for food and cosmetic preparations.



The supply chain also caters to B2B customers, offering a range of frozen products based on Sorrento PGI lemons, including juice, used in making granitas and ice cream; peels, used in the renowned Limoncello and Lemon Quarters.



At the end of the itinerary, the Sorrento PGI Lemon arrives at the points of sale, where customers can purchase them



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The products of the supply chain

FRESH LEMON

An authentic expression of the Sorrento Peninsula, intense in aroma and freshness. An iconic citrus fruit, a symbol of quality and terroir.

Product Type: Fresh

SORRENTO LEMON PGI MARMALADE

Intense and fragrant marmalade, made with Sorrento Lemons PGI. Ideal for breakfast, desserts, and gourmet pairings.

Product Type: Marmalade

EXTRA VIRGIN OIL AND SORRENTO PGI LEMON DRESSING

The marriage of EVOO and PGI lemon. A fresh and refined condiment for contemporary cuisine, perfect for enhancing vegetables, white meats, and Mediterranean dishes.

Product Type: Dressing

SORRENTO PGI LEMON ESSENTIAL OIL

Pure and vibrant essence, an expression of the freshly harvested citrus fruit. Used for food, cosmetic, and perfume applications.

Product Type: Essential Oil

SORRENTO PGI LEMON JUICE

Juice obtained from Sorrento Lemons PGI. Suitable for cooking, beverages, and high-quality preparations. With a bold and natural character, it brings all the intensity of the region to the kitchen.

Product Type: Frozen

SORRENTO PGI LEMON CUPS

Elegant, ready-to-use packaging, designed for fine pastry and ice cream making. It combines convenience and local identity.

Product Type: Frozen

SORRENTO PGI LEMON INFUSION

Natural flavoring obtained from Sorrento Lemons PGI. Used to enhance flavors in food and confectionery products.

Product Type: Natural Flavoring

SORRENTO PGI LEMON QUARTER

Practicality and identity in a ready-to-use format. Designed for professional service without sacrificing excellence. Ideal for candying.

Product Type: Frozen

SORRENTO PGI LEMON PEELS

Rich in essential oils and Mediterranean aromas, perfect for liqueurs, candied fruit, desserts, and infusions.

Product Type: Fresh / Frozen