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Sorrento PGI Lemon Supply Chain

filiera del  
**Limone**  
**di Sorrento**  
**IGP**



# filiere del **Limone di Sorrento IGP**

A transparent and sustainable supply chain, a guarantee of health and flavor. Quality and freshness at every step.

A production process that combines tradition, sustainability, and innovation, to bring a genuine fruit rich in benefits to your table.

In the heart of the Sorrento Peninsula, amidst traditional pergolas and sea breezes, the Sorrento Lemon PGI is grown. Its supply chain is short, controlled, and deeply rooted in the local area: a virtuous system that preserves quality and freshness.

Grown using natural methods, the lemons are harvested strictly by hand, respecting seasonality. Each lemon is treated delicately, without the use of chemicals, to preserve its organoleptic properties.

From the field to the consumer, the step is short: each lemon maintains its aroma, juice and beneficial properties intact, ready to enrich the table with its fragrance and its exceptional properties.



## **From field to table**

The Sorrento Lemon PGI originates from the fertile lands of the Sorrento Peninsula and the island of Capri, where cultivation is an art passed down through generations. The lemons are grown with full respect for nature, on chestnut wood pergolas, a method that protects the fruit from the elements.

## **Packaging and Distribution**

After harvesting, the lemons are transported within hours to the farm, where they undergo rigorous selection. Some will be sold fresh, while others will be processed into jam, condiments, essential oils, juice, peels, and quarters for candying.

Thanks to this short supply chain, the Sorrento PGI Lemon arrives fresh and ready to be consumed, offering the highest quality.

A fruit that brings with it all the benefits of a healthy and natural product, **directly from our land to your table.**

## **Harvesting and Selection**

Each lemon is handpicked with the utmost care to preserve the integrity and freshness of the fruit. Harvesting occurs only when the fruit is fully developed, ensuring an intense flavor and unmistakable aroma.

