

# a unique LEMON

+ 78%  
of limonene

+ 40%  
juice yield

As a result of a major morphometric survey conducted by the University of Calabria - Department of Ecology on "Primofiore" lemon fruits, collected at various stages of ripeness and from the Municipality of Rocca Imperiale, surprising results emerged in terms of fruit diameter, weight and juice yield. With an intense yellow color, an extraordinary aroma and a particularly pleasant flavor, the Rocca Imperiale IGP lemon is distinguished from other lemons by its elongated shape and an average weight that varies between 100 and 160 grams. It is almost seedless and contains a high concentration of limonene and valuable natural essences of essential oils.



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100% Italian Product



Global G.A.P.  
Certification

www.corsaricreativi.com





# LEMON IGP OF ROCCA IMPERIALE

Limorè is an Italian brand specialized in the production of excellent quality lemons. Born in 2019 from the cooperative of producers of Rocca Imperiale Igp lemons to aggregate the production of the Calabrian municipality, in the province of Cosenza, over the years it has worked on the genuineness, control and image of this precious citrus fruit, so as to obtain recognition in 2011 single-municipal PGI community.

**Juicy, with an intense and aromatic yellow color.** The PGI lemon cultivated for centuries in the Rocca Imperiale area **belongs to the Femminiello Comune cultivar**, attributable to the botanical species Citrus Limon, known as "Antico or Nostrano di Rocca Imperiale" and has excellent qualities, also confirmed by an important research conducted by the University of Calabria - Department of Ecology.



IGP Single  
municipal brand

## AN IMPERIAL GOODNESS

Edible  
Peel

## SHORT SUPPLY CHAIN

Among the strengths of the Limorè consortium is the **very short supply chain**. In fact, all the fruits are **selected by hand and processed within hours of harvesting** in a factory near the more than 500 hectares of lemon groves. In this way, **a 100% natural product is guaranteed on the counter, very fresh and without the addition of additives, preservatives, colorings or sugars**. Furthermore, the choice not to treat the lemon after harvesting makes its **peel edible**, confirming the genuineness of the fruit. The strategic position in which the lemon groves are located, with the protection of the hills to the west, north and south, and the mitigating action of the Ionian Sea to the south-east, makes this territory a real natural oasis which has a unique influence the characteristics of this fruit.

