

TECHNICAL FILE
‘LIQUORE DI LIMONE DELLA COSTA D’AMALFI’ GEOGRAPHICAL INDICATION

(a) Name and category of the spirit drink including the geographical indication:

Liquore di Limone della Costa d’Amalfi

Description of the spirit drink: Annex II to Regulation (EC) No 110/2008, point 32 (Liqueur), sub-points (a), (b), (c), (d);

(b) Description of the spirit drink:

- ***The name ‘Liquore di Limone della Costa d’Amalfi’*** (point 32 of Annex II to Regulation (EC) No 110/2008) is reserved exclusively for the liqueur obtained by cold maceration in ethyl alcohol of lemon peel from the ‘Sfusato Amalfitano’ ecotype of the Femminello Sfusato lemon (*Citrus limon*, (L.) *Burm. f.*), covered by the ‘Limone Costa d’Amalfi’ PGI (Protected Geographical Indication; OJ 5.7.2001).

- *principal physical, chemical and organoleptic characteristics:*

Composition of volatile aromatic fraction:

- limonene > 40 %
- gamma-terpinene > 10 %
- sabinene > 05 %

Composition of main flavonoids: naringin, hesperidin, rutin:

pH of liqueur solution: 7.9 ± 0.2

Colour: intense cloudy yellow with shades of bright green;

Appearance: opalescent to clear;

Scent: distinctive lemon;

Taste: sweet, distinctive lemon.

- *specific characteristics of the spirit drink as compared to the relevant category:*

Alcoholic strength by volume: not less than 25 % by volume, subject to the legal tolerance.

The minimum weight ratio, guaranteed and stated on the label in the list of ingredients, must be at least 250 grams of whole ‘Limone Costa d’Amalfi’ PGI fruit per litre of finished liqueur.

Minimum sugar concentration (total sugar expressed as invert sugar): min. 200 and max. 350 g/l.

The aromatic component of the finished product presents the characteristic aroma of the ‘Limone Costa d’Amalfi’ PGI.

No colours, emulsifiers, stabilisers or flavourings may be added.

(c) Delineation of the geographical area concerned:

The area where ‘Liquore di Limone della Costa d’Amalfi’ is produced comprises the following municipalities along the Amalfi coast: Amalfi, Atrani, Cetara, Conca dei Marini, Furore, Maiori, Minori, Positano, Praiano, Ravello, Scala, Tramonti and Vietri sul Mare.

Each stage of the production process must take place within this specific geographical area, except for packaging and bottling, which may take place outside this area.

(e) Description of the method for obtaining the spirit drink and, if appropriate, the local methods

Production process

i - *Washing the lemons*

The lemons must be cleaned to remove all traces of soil, dust or other impurities. Under no circumstances may detergents or disinfectants be used for cleaning the lemons, except for chlorine or chlorine-based sanitising products suitable for washing fruit. However, the lemons must be cleaned using water with a chlorine concentration not exceeding the maximum quantity added to drinking water recommended by the World Health Organisation.

ii - *Peeling the lemons*

The lemons are peeled by hand or machine, taking as much care as possible to remove only the flavedo.

iii - *Infusion of the peel*

The infusion is prepared by macerating the fresh, frozen or deep-frozen peel in ethyl alcohol, with the characteristics specified in point 1 of Annex I to Regulation (EC) No 110/2008, in containers suitable for food use, for a minimum period of 36 hours. The liqueur obtained may be filtered and/or physically handled in any other way permitted by the applicable EU rules.

iv - *Preparation of the liqueur*

The liqueur is obtained by mixing the correct doses of water, sugar, or sugar syrup if prepared separately, with the ‘Limone Costa d’Amalfi PGI’ lemon peel infusion, and ethyl alcohol if necessary to obtain the final alcohol content. For each litre of liqueur, at least 250 grams of peel from whole lemons must be used.

The liqueur obtained may be filtered or homogenised, if necessary more than once.

The liqueur must be produced, mixed and stored in tanks authorised for such use.

During the production phase, the liqueur will appear opalescent, but it will become clearer over time as a natural process. Essential oils may be present on the neck of the bottle; this is a sign of authenticity.

‘Liquore di Limone della Costa d’Amalfi’ may only be packaged in glass containers with a maximum capacity of 2 litres, except for special packaging for events or displays not intended for sale.

(f) Details bearing out the link with the geographical environment or the geographical origin:

The quality and reputation of ‘Liquore di Limone della Costa d’Amalfi’ have been known and documented with remarkable continuity for at least two centuries, i.e. from the early 1800s.

Citrus liqueur, and particularly lemon liqueur, are always found in Italian recipe books and their preparation and dissemination are widely documented.

The reputation of citrus liqueur is evidently linked to the agricultural production of oranges, lemons and tangerines, and is stronger where cultivation has historically been more extensive and the culture of production more rooted in rural societies.

The presence of lemon groves along the Amalfi coast has been recorded since ancient times in numerous historical documents. It was the Arabs who introduced lemons into Spain and Sicily, and from there into Campania, during their expansion and conquests. However, if lemon growing became widespread in the Amalfi region, it was first and foremost thanks to the discovery that the fruit is highly effective in preventing scurvy, a disease caused by vitamin C deficiency. Citrus fruit was known to be rich in this vitamin. For the famously seafaring Amalfitans, it was essential to have abundant stocks of this precious fruit on board their ships. As far back as the 11th century, the Amalfi Republic decreed that ships should always have this fruit on board. The period from the 15th to the 19th century saw high demand for Amalfi lemons, also from other countries, especially in northern Europe, which used the fruit in the fight against scurvy.

Matteo Camera writes, in 1600, about lemons ‘...which were transported from Minori by sea to other Italian markets, together with limoncelli and cetrangoli ...’ (the latter being a term used to describe bitter oranges). All along the coast, ‘lemon gardens’ – as lemon groves are known in this region – grew in number and size over the centuries, thanks to the extensive efforts of farmers to tame the steep terrain and impervious soils.

Other records can be found at Pompeii, where frescoes depict lemon trees in the ‘Casa del frutteto’ (House of the Orchard) as early as 1600 BC.

From the 1500s onwards the presence of lemon in the area is described by several authors, and in a text from the 17th century there is also a reference to a ‘*limon amalphitanus*’ with characteristics very similar to those of the Sfusato lemon grown along the Amalfi coast today. Finally, many documents, including some photographs, from the 18th century testify to intense trading activities, particularly with the Americas, to which large consignments of lemon and other citrus fruit grown in this area were dispatched by sea. These factors combine to give lemon produced on the Sorrento peninsula and on the island of Capri unique organoleptic characteristics. When the lemon peel is steeped in alcohol for the preparation of the liqueur, all the qualities of the fruit are passed to the infusion. There is also a clear link between the citrus-growing economy and the production and consumption of lemon liqueur. For almost two centuries, it has been a tradition in the Sorrento peninsula and along the Amalfi coast for landowning families or citrus growers to produce rosolio, using the same lemons intended for the domestic and international market.

‘Liquore di Limone della Costa d’Amalfi’ is a fine example of the outstanding food and wine traditions of this region.

In recent decades a type of lemon-based liqueur, obtained by infusing the peel in a mixture of alcohol, water and sugar, became widespread. This is the direct descendent of the rosolio produced by Arabs, particularly Egyptians, in the Middle Ages, and which originated from the alchemist Agazis, who taught people the process of distilling alcohol from wine using the alembic.

During the 19th century, many households along the Amalfi coast, especially in Minori, would make an alcohol-based lemon liqueur which would be served at the end of lavish lunches to facilitate digestion. Initially, the type of citrus fruit used was the *lima* or *limetta*, a small lemon with thin peel obtained from an immature plant specially grown for this purpose. Later, other types of lemons began to be used, such as the *sfusato*.

Minori and Capri argue over which of them first came up with the recipe for this remarkably enjoyable drink. There is unlikely to be a clear winner, since food traditions tend to develop more or less at the same time in more than one place, independently of each other.

Use of ‘Limone Costa d’Amalfi PGI’ lemons must be demonstrated by keeping purchase receipts or invoices from producers or shippers, recognised and authorised by the bodies responsible for protection of the PGI. These documents must be logged and kept in the company’s official records in the usual manner required by law for the purpose of inspections.

If a processing company uses peel prepared by another operator, it must obtain the appropriate declaration proving the weight ratio between the quantity of lemons used in the peeling process and the quantity of peel produced. The seller must also keep evidence of purchases and of the ratio between these and the peel produced.

The *Consorzio di Tutela ‘Limone Costa d’Amalfi IGP’* was established on 3 October 2002 to protect and promote the ‘Limone Costa d’Amalfi PGI’, and a Community trade mark was registered on 4 July 2001 under Regulation (EEC) No 2081/92. The aims of the Consortium are to protect, legally and economically, promote, develop and generally safeguard interests linked to the designation and the cultivation, production, marketing and processing of the ‘Limone Costa d’Amalfi PGI’, as well as to perform all the activities and tasks entrusted to protection consortia under relevant EU, national and regional legislation, including as regards the use of the ‘Limone Costa d’Amalfi PGI’ as an ingredient.

(g) Any requirements laid down by EU, national or regional provisions:

Product specification for the 'Limone Costa d'Amalfi' Protected Geographical Indication;
Decree of 20 July 1999 – Official Gazette of the Italian Republic No 177 of 30 July 1999;
Entry in the Register of protected designations of origin and protected geographical indications
pursuant to Regulation (EC) No 2446/2000.

(h) The applicant's name and address:

CONSORZIO DI TUTELA LIMONE COSTA D'AMALFI IGP

Via Papa Leone X, n.9 – 84011 Amalfi - Place of business: Corso Regina, 71 c/o ex Palazzo
Comunale - 84010 Maiori (SA)

and

FEDERVINI

Federazione Italiana Industriali Produttori, Esportatori ed Importatori di Vini, Acquaviti, Liquori,
Sciroppi, Aceti ed Affini, Via Mentana, 2b - 00185 Rome

(i) Any additional names used with the geographical indication and specific rules concerning labelling, in accordance with the above points and national rules:

- i. The label must state, under the list of ingredients, the minimum weight used to make the 'Liquore di Limone della Costa d'Amalfi'. This value **may not be less than 250 grams** of whole fruit per litre of liqueur. Operators must be able to prove to inspectors at the production facility that the exact weight ratio has been duly recorded and complied with for each batch of liqueur produced.
- ii. The geographical indication 'Liquore di Limone della Costa d'Amalfi' (and any identifying symbols or logos) may additionally appear on the label outside the area where the quantity and the nominal alcoholic strength by volume are indicated.