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Interdonato Lemon Variety

The **Mani Peninsula**, in Southern Kalamata has historically always had strong ties with Italy, and more specifically, Sicily. Both the Mani Peninsula, and the island of Sicily, are the southernmost regions of each country. In ancient times, these two regions were connected through merchants and trading.

There is strong evidence of the people of Mani emigrating to Sicily and southern Italy. Even today, there are several small villages in southern Italy in which forms of Greek dialect are still spoken.

Through the strong alliance between these two cultures, there have also been several agricultural items shared between the two countries, with the most significant being olive harvesting and olive oil production.

What most people do not know, is that the highest quality cultivar of Lemons that are grown in the Mani region, actually came from the Island of Sicily. This Lemon is called the “Interdonato” Lemon. It is known to agronomists as one of the highest quality of Lemons in the world.

Official Description from the International Citrus Industry:

" Fruit large, oblong-cylindrical; collared or short-necked; truncate at apex; prominent sharp-pointed conical nipple surrounded by pronounced areolar furrow, commonly deeper on one side; seeds very few. Color yellow at maturity. Rind thin, very smooth, shining; tightly adherent. Segments 8 to 9; axis medium-small and solid. Flesh color greenish-yellow; crisp and juicy; flavor highly acid with slight bitterness. Crop produced mainly in fall and early winter. Earliest of Italian varieties.

The Greek “cold-fused” Lemon Olive Oil created exclusively for Veronica foods, is hand crafted by selecting only the purest Koroneiki olives, and Organic Interdonato Lemons from our farms in Mani, Greece. These lemons, are small, and full of flavor, with a thick aromatic peel. When cold-fused with our early harvest Koroneiki olives, it produces an exceptional, small batch premium Lemon Olive Oil by using only Organic Harvesting technics and pressed using zero heat.

The lemons and olives are harvested together, and are still green and unripe, producing an amazing aroma and full flavored cold-fused Olive Oil.

The olives have been certified organic by DIOHELLAS certifying body, and all lemons are tested by ENVIROLABS to ensure that no pesticides or chemicals have been used and that the complete process is 100% organic.