VINCENZO MANZO

This Italian farmer has a zest for lemons—and limoncello.

CLINGING TO A HILLSIDE

overlooking the Amalfi Coast town of Minori, Italy, Vincenzo Manzo's centuries-old lemon grove yields thousands of pounds of large, knobby sfusato Amalfitano lemons each season. Hand-harvested and transported by mule down precipitous stone stairways, the juicy orbs are unique to the region. "The trees thrive in the pumice-rich, volcanic soil," says Manzo. His lemons add flair to many recipes at Agriturismo Villa Maria, the guesthouse he and his wife own, but the house-distilled limoncello. made from the fruit's fragrant rind, is the undisputed culinary star. "We make it in a traditional way. Too much alcohol makes it too strong. If you don't peel the lemons properly, the internal white skin makes it bitter. If you put in too much sugar, it turns too sweet. And, of course, you need my lemons to make it!" he says. Sfusato lemons are lauded for being edible inside and out, with fleshy, almost seedless pulp and sweet, buttery skin. Manzo himself is prophetic in his praise. "Those who eat my lemons live forever."

- GINA VERCESI



WHEN LIFE GIVES YOU LEMONS

Festivals, spirits and PSAs make this sunny citrus their main squeeze.



Menton, France, celebrates the **Fête du Citron** each winter, featuring elaborate sculptures and floats made from 145 tons of the fruit.



2 The Vergnano family of Torino Distillati has launched **Malfy Gin Con Limone**, infused with lemons from Sicily and Amalfi, Italy.



3 The **#KnowYourLemons** campaign uses the fruit to help people visualize the signs and symptoms of breast cancer.