

HONEY

100% ITALIAN HONEY





1 kg



250 g

ALPINE POLYFLORA

An intense flavoured honey characterized by floral essences of the alps, with a medium amber colour. Harvested from July to August, it is ideally served with various foods in order to appreciate the many facets of its flavour. Superb with cured meats.



500 g

CHERRY BLOSSOM

Amber coloured honey with a sweet almond aftertaste, harvested in April. To fully appreciate its properties it can be used to sweeten herbal teas, on buttered toast for breakfast, and for the adventurous eater, along with shellfish.

CITRUS

A fruity, delicate honey produced through April and May, light yellow in colour. Ideal mixed into refreshing beverages for a citrusy tang after a long day, or savoured alongside ricotta cheese and in bittersweet dishes.

EUCALYPTUS

A distinctive honey with notes of liquorice and only slightly sweet, harvested in July and subject to a subtle crystallization. Excellent served with tart foods, which are complemented by the properties of its plant of origin.

FOREST HONEY

The only honey that does not originate from floral nectar but from the secretion of an aphid, the Metcalfa, which derives its nutrition from tree sap. Very dark in colour, not easily crystallized and thick in texture, its slightly sweet taste of caramel is ideal for sweetening without altering the original food flavours, or alongside fontina cheese. There are also honeydew honeys from spruce trees, less common in our region, that have similar characteristics with lighter colours and a resinous taste.



250 g



500 g

ACACIA

An extremely versatile honey, thanks to its delicate, sweet taste it can be used as a substitute for sugar, or savoured on its own along with seasoned cheeses. Harvested from May to June, its colour is almost transparent and never becomes crystallized.



250 g



40 g



250 g



40 g

CHESTNUT

A strong flavoured, tart, almost pungent honey, with a dark amber that is harvested from June through July. Ideally served alongside fresh cheeses that create a contrast of flavours. Rich in mineral salts.



250 g



500 g



500 g

LIME

A delicate honey with notes of mint and a fresh, persistent aroma. Harvested from June through July, with a light amber colour. Used to sweeten milk, providing a light, herbal aftertaste that aides sleep.



250 g



40 g

MAPLE

A delicate, sweet honey with a hint of bitterness that is harvested from April to May. Delicately sweetens desserts and beverages with a distinct flavour, excellent served with ice cream.

DANDELION

Aromatic and fresh, this honey's aftertaste is of camomile. Harvested from March to May, its crystallization and smooth, creamy texture makes it an ideal spread.

POLYFLORAL

Honey with varied properties depending on the area of harvest, spanning from April through September. The array of flavours that can be identified demonstrate the abundance of our flora; the possible serving suggestions are vast and allow for a full expression of creativity and imagination, particularly when used as a base in sauces.



1 kg



500 g



500 g