

MIELE DI ACACIA



CODE 93380

COUNTRY OF ORIGIN ** Italy

WEIGHT 135 g

**** ATTENTION: the origin of the raw material may be different**

Delicate honey collected in the regions of Piedmont, Lombardy, Appennino Emilian

DESCRIPTION	Acacia's honey
APPEARANCE	This honey preserves all its natural nutritional properties without having undergone any thermal treatment to modify them. The color, the taste and the natural crystallization may vary according to the nectar of the collected flowers.
TASTE	Sweet, delicate and slightly acid
PRODUCER	Apicoltura Cazzola - Altedo (BO) - Emilia Romagna
OUR SELECTION	It 'a small family company, which was born from the passion of Pierpaolo for the bees, whose quality has been rewarded many times with Certificate of Quality at the Contest for the Best Selection of Honeys from National Production
CURIOSITY	To get different botanical origin of honey, Pierpaolo and Fabrizio move the beehives in various areas, following the different blooms. This is referred as 'nomadism' and, as with other agricultural activities, weather conditions play a crucial role. That's why the characteristics and the availability of these honeys may vary depending on the vintage. The families are moved only during the night, in order to be positioned at sunrise on the harvest field
SUGGESTIONS	Perfect with seasoned cheeses, savory and spicy, like the Pecorino Romano, Provolone del Monaco. Also delicious with ricotta