



MIELE MILLEFIORI

CODE	93383
------	-------

COUNTRY OF ORIGIN	Italy
-------------------	-------

WEIGHT	135 g
--------	-------

Multifloral honey collected in Italy

DESCRIPTION

Multifloral Honey or in Italian, 'Millefiori' - Honey of thousand flowers , it is composed of nectars from flowers blossoming at a particular period of time in a particular place it is essentially impossible to reproduce it exactly from year to year

APPEARANCE

The natural crystallization may vary according to the nectar of the collected flowers

TASTE

Sweet, floral and fresh. Often it has a predominant nectar or a particular mix of flora that gives it a recognizable flavor, which may vary from year to year

PRODUCER

Apicoltura Cazzola - Altedo (BO) - Emilia Romagna

OUR SELECTION

Cazzola is a small family firm, which was born from the passion of Pierpaolo for the bees; the honeys by Cazzola have been rewarded many times with Certificate of Quality at the Contest for the Best Selections 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 year. The families are moved only during the night, in order to be positioned at sunrise on the harvest field

SUGGESTIONS

Perfectly paired with yogurt and fresh cheeses