



Available size

130g

250g

400g

1kg

## ACACIA HONEY

Its production is made difficult by the **short** and **early** flowering period (April-May), which is very sensitive to seasonal conditions. To the sight it is clear, delicate on the nose and sweet in the mouth, with the characteristic warm, fine aroma of vanilla. Its particularity is that it remains **liquid** for a long time without crystallizing, a characteristic highly appreciated by the consumer. To be tried with **fresh** and delicate **cheeses**, in **plain yogurt** or as a natural **sweetener** for herbal teas and hot beverages.

Its delicacy also makes it suitable for children and those who do not like intensely flavoured honeys.



Origin	monofloral
Appearance	very light yellow
Smell	warm fine (vanilla, wax), fruity and not very intense
Taste	very sweet
Crystallization	very slow



## PRODUCTION

The honey is naturally produced by bees starting from the nectar of flowers. **Foraging bees** collect the nectar and enrich it with enzymes, depositing it in the honeycombs. Inside the hive the nectar undergoes a **maturation** process: the bees fan it and dehydrate it until it reaches the correct humidity. Once mature, the cells are sealed with a thin layer of wax. The beekeeper then collects the capped honeycombs, subjects them to **honey removal** by centrifugation, filters the honey to eliminate any impurities and lets it settle naturally before **jarring it**, without further treatments, so as to keep its organoleptic properties intact.

This honey comes mainly from the **nectar of robinia** (acacia) **flowers**.