

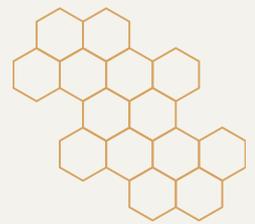
Available size:

40g
130g
250g
400g
1kg

CHESTNUT HONEY

Monofloral honey with a fluid consistency, to the eyes it appears with the traditional medium-dark amber colour with coppery reflections. On the nose it is intense, pungent, aromatic with notes of wood and hay. The sensation that prevails at the end of the tasting is the perfect balance between the bitterness that characterizes it and the slight sweetness.

To be tried with **flavourful cheeses**, paired with **bread** and **lard** or with **vanilla ice cream**.



Origin	monofloral
Appearance	medium-dark or dark amber colour
Smell	intense and complex with chemical, animal, and warm notes
Taste	bitter and warm
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 chestnut flowers**.