



Available size:

40g
130g
250g
400g
1kg

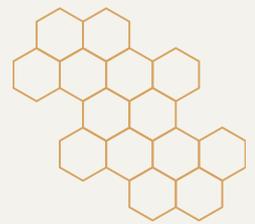
ALPINE FLOWERS HONEY

Mountain honey par excellence, produced, in our case, in Valle Antigorio during the months of June and July.

It has a good persistence, capable of lasting on the palate over time.

To be tried also, and not only, with tastier and **aged cheeses**.

Also ideal as a **sweetener** in beverages and in the preparation of desserts.



Origin	multifloral
Appearance	yellow with golden highlights
Smell	delicate fragrance
Taste	sweet and fruity
Crystallization	medium

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 is collected from a variety of **high-altitude alpine flowers**.