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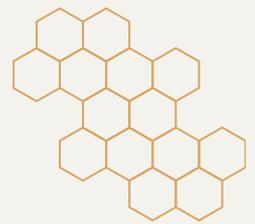
40g  
130g  
250g  
400g  
1kg

## WILDFLOWER HONEY

It is characterized by the variety of flowers, typical of the alpine areas, which make the flavour sweet and aromatic.

The colour carries amber nuances while the consistency is full-bodied.

The bouquet **changes** every year: the seasons bring with them different tastes and scents, depending on the blossoms. To be tried, traditionally, with **warm milk**, medium-aged cheeses or **brandy** on winter evenings.



Origin	multifloral
Appearance	amber nuances
Smell	the fragrance changes every year
Taste	sweet and aromatic
Crystallization	variable

## 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 originates from the combination of **numerous blooms** present in the same period.