



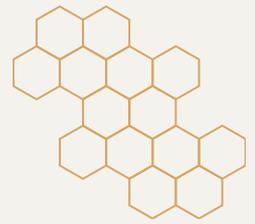
Available size:

- 40g
- 130g
- 250g
- 400g
- 1kg

RHODODENDRON HONEY



Produced in the summer months, between June and July, it is harvested in **high mountains**, in Val Loana. At sight it is very clear, but when it crystallizes it becomes ivory coloured and of a creamy consistency. On the nose the bouquet is delicate, in the mouth it has light notes of small red fruits, like raspberries. To be tried, simply, on a wholemeal rye **bread**, perhaps paired with an Alpine **butter**. But also with **fresh** and delicate **cheeses**.



Origin	monofloral
Appearance	light straw yellow or very light yellow
Smell	delicate and fruity
Taste	normally sweet, slightly acidic
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 comes mainly from the **nectar of rhododendron flowers**.