

Available size:

40g

130g

250g

400g

1kg

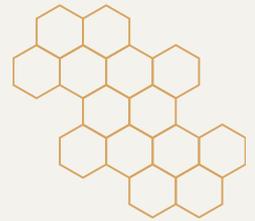
LINDEN HONEY

The lime honey is distinguished by its intense, aromatic, and mentholated aroma. It is reminiscent of products that contain essential oils. The taste is similar to the scent perceived on the nose. It is therefore pleasantly **refreshing** and aromatic.

These characteristics make it ideal to enjoy on its own or in herbal teas and infusions. Try it in **combination** with an aromatic and digestive **herbal tea** made from rosemary, sage, and bay leaf.



Origin	monofloral
Appearance	light straw yellow
Smell	intense fragrance
Taste	fresh and balsamic notes
Crystallization	rapid



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 level. 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 allows it to settle naturally before **jarring it**. This process is carried out without further treatments, thus preserving the honey's organoleptic properties intact.

This honey comes primarily from the **nectar of linden flowers**.