



Typical Italian food and wine from Marche region
Prodotti tipici delle Marche

MIELE - HONEY



ACACIA'S HONEY ORGANIC

Belonging to a leguminous plant, the Robinia is a very productive plant and the production of its honey hails from the hilly areas around Italy.

It is clear with little crystallisation, with a light and delicate perfume of flowers.

USEFUL SUGGESTIONS: its delicacy permits it to be a natural sweetener and thanks to the floral tendency it renders it an excellent honey for the table especially with young or light cheese.

QUALITY: it is a natural laxatives, strenghten, throat's anti-inflammatory and a good treatment against acid stomach.

PACKAGING: jar of 250 gr and 500 gr



THOUSAND FLOWERS' HONEY ORGANIC

It is called **THOUSAND FLOWERS HONEY** because it cannot be linked to just one flower but those of the lower mountain and the higher meadows where thousands of wild flowers can be found all with their own inimitable perfume. The bees do not choose always the same flowers, this is the reason why every “thousand flower honey” is different from another.

USEFUL SUGGESTIONS: it is perfect for a healty break and for a nutritious breakfast and as a sweetener or to guarnish ice cream.

QUALITY: principal characteristic is a strong detoxifycant action.

PACKAGING: jar of 500 gr and 1000 gr



MELATA'S HONEY ORGANIC

To make the **MELATA'S HONEY** the bees harvest the drops of resin secreted by the oak and its aphids. It is a honey which is quite rare and produced in oak forests of the Marchigiano Appenines. It is dark in colour with crystallisation almost non existent and aroma of green tomato jam.

USEFUL SUGGESTIONS: could be eaten with semi matured or well matured cheeses to bring out its full flavour.

QUALITY: Rich with salts and minerals it is particularly suited to the sporty.

PACKAGING: jar of 250 gr and 500 gr



STACHYS' HONEY ORGANIC

The **STACHYS' HONEY** today it is quite rare, produced by the bees from the Stachys nectar, a plant with white flowers which grows after the fields have been harvested which means that cultivation is late in the year and limited.

USEFUL SUGGESTIONS: it is clear in colour with a very fine crystallisation and flavour which is highly regarded by the gourmet as a table honey.

PACKAGING: jar of 500 gr



SULLA'S HONEY ORGANIC

The **Sulla** is a plant found in poorer soils of the Mediterranean which flowers at the end of Spring with a beautiful red flower. The **SULLA'S HONEY** is produced in central and southern Italy and Islands. It has a clear colour, almost white with white dense crystallisation, not hard, soluble and with a slight vegetable aroma.

USEFUL SUGGESTIONS: thanks to its delicate aroma it is a good table honey especially with young cheeses like goat and lamb's ricotta.

PACKAGING: jar of 500 gr



HAZELNUTS CREAM

Tasty hazelnuts of the variety 'Gentile Romana', still warm from toasting and ground by stone mill and still holding their flavour are added to Millefiori Honey from our Marchigiano valley are the ingredients of this cream.

The gradual settling of the oil and sediment of the honey indicates that no emulsions, additives or preservatives have been used in its making.

USEFUL SUGGESTIONS: Remixed it before it is spread on bread or pancakes and used as a sweetener in tea or coffee.

PACKAGING: jar of 350 gr



CHESNUT'S HONEY ORGANIC

The **CHESNUT'S HONEY** is rich of fruit sugar and remains fluid for a long period. Its colour varies from dark amber to almost black. The aroma is strong and sharp and is of wood with a hint of tannin which can be identified by the expert. The flavour is similar to the aroma, strong initially and then bitter. Chestnut Honey is rich with the bountiful pollen granules which the male flower produces which are impalpable but diffuse slightly even in the nectar gathered by the bee. It is a honey particularly suited to those who prefer a honey which is less sweet. Abundant production of this honey can be found in the Alpine zones of 500 to 1000 mts along the Appenine dorsal and the mountain regions of Sicily.

USEFUL SUGGESTIONS: it is normally used as a table honey its intense aroma and flavour make it suitable to accompany matured cheeses. A milder cheese is less suitable to the strong flavour of this honey.

It is recommended for basting pork and garnishing creamy ice cream.

QUALITY: It is good for a better blood circulation, it is a natural astringent, urinal system disinfectant and it is recommended for old and children.

PACKAGING: jar of 250 gr and 500 gr