



HONEY VIRGIN 100% ITALIAN

Mono-floral honeys

The virgin honey identifies a product which does not have undergone any heat treatment and storage in which all the natural characteristics of the honey are maximally preserved. Complete food consisting of enzymes, proteins, minerals, simple sugars, it is now often recommended as an adjunct in the treatment of minor physical alterations

PAIRINGS WITH CHEESE OF ITALIAN MONOFLORAL HONEYS

ACACIA	Slightly acid taste and very sweet due to the high presence of fructose, it goes with savory and spicy cheese: Fossa cheese, Pecorino Romano, provolone and Canestraio Crotonese. Delicious even with Ricotta.
CITRUS	Intense orange blossom, fresh fits with Caciocavallo del Monaco, with Ragusano or with Maiorchino.
HIGH MOUNTAIN	Multifloral Honey with prominent features of the rhododendron pairs with seasoned alpine cheeses.
BORAGE	Borage is a plant that provides a very pleasant nectar and much sought after by bees that draw a honey with a very pleasant aroma. The delicate flavor combines perfectly with cheese savory and spicy.
CHESTNUT	Odor astringent, tannic, bitter, however pleasant it pairs with cheese not too spicy and with sweet notes, Caciotta Puzzone of Moena, goats cheeses, If cheeses are very fresh honey flavor could prevail.
CHERRY	Floral fresh smell, with sweet and savory pairs well with seasoned cheeses and with soft dough.
CORBEZZOLO	Intense bitter flavour, like roasted barley, honey decidedly bitter persistent pairs well with cheese-flavored whipped cream or butter cream and soft as Ricotta, Ricotta Romana, Mascarpone, Robiola.
LUCERNE	Fresh grassy flavor pairs well with cheese with slightly spicy notes.
HEATHER	Sweet taste of caramel toffee, with a slight hint of bitterness pairs with cheeses such as Pecorino Monti Sibillini, Provola of Nebrodi, goat raw milk Pugliese, Fiore Sardo DOP.

EUCALYPTUS	Smell of wet earth, nut, licorice with remarkable sweetness persistent fits with Parmigiano Reggiano or Grana Padano.
SUNFLOWER	Plant odor of wet straw, slightly fruity in flavor and sweet pairs from Taleggio DOP, to 'the Pecorino di Asiago Malgao, or Pecorino di Capracotta.
LAVENDER	Intense odor of herbs, fresh and floral taste combines well with Montasio DOP Pecorino Siciliano DOP or Pecorino Sardo.
LEMON	Fruity smell, fresh taste but mainly pairs with cheeses with decided hard paste.
FIR TREE	Little sweet aftertaste, resinous and balsamic, it goes well with Fontina, with aged cheese with intense flavor but not spicy as the Formai de Mut Val Brembana.
HONEYDEW	Smell of caramel, slightly sweet slightly tangy, its persistent taste goes well with Pecorino Toscano from Mountain or with Pecorino Toscano or from the Marches or with Gorgonzola and Castelmagno.
APPLE	Intense flavor recalls the typical floral aroma of apple. It goes well with alpine seasoned cheeses or Provolone.
MILLEFIORI	Sweet floral flavor thanks to the different botanical origins of its nectars, It goes well with yogurt and fresh cheeses.
RHODODENDRON	Odor of musk, fresh taste, not too sweet matches the Robiola to Vezzena or Bra Alpine.
ROSEMARY	Intense floral, its sweet taste fits with Provolone.
CLOVER	Odor mild but definite taste of grass pairs with Gorgonzola or with savory cheeses.
TARAXACUM	Very intense penetrating odor of manure, taste of chamomile essential oil it goes well with cheeses like Pecorino or intense cheeses like Monteveronese DOP.
LIME	Typical odor of linden flowers, camphor menthol taste very fresh in the mouth with notes of balsam is combined with alpine cheeses such as Castelmagno or Bitto.
THYME	Intense and persistent flavour. The characteristic aroma is particularly suitable for seasoned cheeses and decidedly savoury ones: Formaggio di Fossa, Pecorino Romano, Provolone. (Delicious also with fresh Ricotta).