

Food products

Our honey is made by bees starting from nectar. Honey's organoleptic features change depending on the plants' species from which the bees take the pollen, depending on the season and the environment and the climate. It is considered one of the aliments of which the health properties are known since thousands of years ago. In fact it was for a very long time the only sweetener men used and it was so important that it was considered by the greeks and the Romans the "food of god". Rich in vitamins, minerals and amino acids it is a great alliance to cure coughs and colds. It gives an immediate contribution of energy and this is the reason why it is recommended for people who play sports or are very stressed. It is used in any kind of meal and pastry shops, to bake or to give a bitter sweet flavor to salted dishes and meat. It is perfect also to be combined with cheese, most of all with seasoned cheeses. There are different kinds of honey, that can be distinguished by color, smell, texture and their particular characteristics. We offer the typical honeys of the euganean hills.

wildflower honey

The production of this type of honey starts from the nectar of various plants, of which some are wild, while others are cultivated mostly during the summer. It has a pretty intense flavour and it accompains cheeses, breakfasts and genuine breaks. It is great for children, sportsmen, pregnant women, seniors, everyone who has a stressful and tiresome job. It is a great ally to overcome colds, coughs and pulmonary issues.

