



EMANUELI



Acacia



Wildflower



Linden



Chestnut



Ailanthus &
White Clover



Honeydew



Dandelion

*Honey
collected by bees,
sorted delicately
by men
and women.*



appreciate
complexity
renew your
connection
with the natural
environment



surprise yourself
each year
of the difference
in nuances



BOTANICAL ORIGIN:
PIACENZA
NORTHERN ITALY

COLOR SATURATION
LIGHT REFLECTIONS
TEXTURE
SOFTNESS
DELICATE GRAININESS
VELVETY
AROMA AND TASTE
OLFACTORY INTENSITY
DOMINANT NECTAR
SOURCE



PAIRING SUGGESTIONS



ACACIA

Delicate, light, with a bright color, acacia honey remains permanently soft and liquid.

Aroma: intense of flowers, followed by fruity scents.
Taste: white flowers with intense balsamic hints, citrus, fresh fruit and floral notes that fade swiftly overall.

- Hot and cold infusions for winter and summer drinks
- Homemade sorbets, from lemon to guava
- Fruit salads
- Ripe cheeses



LINDEN

Characterized by a more saturated yellow color, linden honey evolves into a velvety and saturated white paste similar to cocoa butter.

Aroma: floral spicy vanilla, pervaded by delicate balsamic hints.
Taste: dried fruit and floral notes followed by balsamic and subtle notes of undergrowth spiced with vanilla.

- Infusions for summer drinks
- Matcha milk
- Indian golden milk
- Chai spiced
- Brewing thin slices of apple and lime honey, in case of a cold.
- Homemade lemon sorbet.



WILDFLOWER

Liquid, with luminous amber reflections, our varieties of wildflower honey evolve into a delicately grainy paste.

Aroma: intense, delicately balanced, balsamic and spicy floral notes of ripe fruit.
Taste: nuances of more flowers and the typical fragrance of honey followed by balsamic fruit, beeswax and spicy notes of vanilla.

- Coconut rice pudding
- Alcohol-free sabayon cream
- Syrup base for flavoring cocktails
- Homemade BBQ sauce made from ripe plums, or fresh tomato based ketchup.



AILANTHUS AND WHITE CLOVER

This natural blend results in a soft honey to the touch, with bright amber reflections. It evolves into a creamy paste.

Aroma: intense and fresh of peach, exotic fruit, spiced vanilla, balsamic notes with caramel.
Taste: nuances of flowers and beeswax, followed by delicate and persistent balsamic notes and dehydrated fruit.

- Avocado or roasted sweet potato milkshakes
- Crêpes, English scones, pan-cooked doughs
- Fruit chutney made from ripe fruit, artisanal vinegar, spices, onions and garlic.
- Slightly seasoned cheeses.



DANDELION

Of an intense yellow color, dandelion honey is compact at sight and creamy to the touch.

Smell : intense, particularly saturated of balsamic, floral, ripe fruit and spiced notes.
Taste : intense nuances of flowers, floral wax with typical honey notes, followed by intense citrus, desiccated fruit, and lingering balsamic notes spiced with vanilla.

- Herbal infusions
- Greek yogurt and muesli
- Wholemeal bread with nuts and seeds
- Flavored blend with cinnamon, ginger and olive oil for roasting vegetables or meat.



HONEYDEW

Our honeydew features iridescent highlights on a dark caramel background, and stays soft permanently.

Aroma: floral notes followed by spicy and balsamic vegetal notes.
Taste: its sweetness is balanced by bitterness. It evokes notes of fresh, cooked and dried fruit followed by dark caramel, toasted nuts and floral notes wax that persist.

- Roasted bananas, fior di latte gelato and cinnamon
- Porridge, toasted nuts and dehydrated fruit
- Preparations based on fresh and soft cheeses
- Wholemeal bread with nuts and seeds.



CHESTNUT

Of high olfactory intensity, chestnut honey is characterized by saturated reflections and its permanent softness to the touch.

Aroma: hints of toasted and caramel followed by floral and both fresh and dried fruit notes.
Taste: floral wax with delicately bitter, balsamic and undergrowth notes, spiced with vanilla.

- Drizzle over crème brûlée, bread pudding or greek yogurt
- Muesli hydrated with orange juice, crunchy nuts, desiccated fruit
- Savoury tart made with caramelized onions and ricotta
- Grilled or oven backed meat dishes, sweet potatoes or cauliflower.

