



VAL DI NON AND VAL DI SOLE APPLES AND FLAVOURS ROUTE

Trentino Honey

A product with a dual nature, animal and vegetal, which constitutes one of the main natural foods whose peculiar characteristics are linked to the type of flora collected by bees and therefore to the territory of origin. An authentic keeper of the scents and flowers of the Dolomites, the honey from these mountains has unmistakable qualities, embodying the essence of plants from meadows, pastures, and forests. Due to its authenticity, its availability can vary depending on climatic and environmental conditions.

Fir Honeydew

Honeydew is not made from flower nectar, but from a sugary substance produced by insects that feed on the sap of plants such as fir, pine, and oak trees. The honeydew is then collected by bees and transformed into honey. It is a very dark and dense honey, with a distinctive aroma similar to that of cooked fruit and maple syrup. The flavor is reminiscent of carob, rhubarb, and licorice stick. It is mildly sweet, with a slightly bitter aftertaste. It has a good persistence and a slightly pungent aftertaste. It leaves a silky, velvety sensation on the palate.

Pairings

Thanks to its intense, slightly sweet flavor, honeydew is perfect paired with aged cheeses

Linden Honey

Linden honey is well-known for its light color and fresh flavor. Its aroma reminds of mint, fresh sage, and mountain herbs. It has an intense, fragrant flavor with a fresh aftertaste. It crystallizes quickly and has fine granules.

Pairings

Excellent for sweetening teas, herbal and flower infusions, it is also suitable for making refreshing or low-alcohol drinks. It pairs well with meals that feature sage or basil, and especially with ricotta.



Producer:

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