



## Honey

### Miele della spiaggia – Beach honey



Item MI-SM-125-SP  
Net Weight 125 Grams



Item MI-SM-250-SP  
Net Weight 250 Grams

The Beach honey is a unique honey for its organoleptic characteristics and its particularity. The honey is made in Tuscany, into the regional natural Park "Miglierino San Rossore Massaciuccoli", an uncontaminated area, rich of typical Mediterranean vegetation, where the bees collect nectar of the flowers on the sea coast, especially Cistus and Helichrysum flowers.

The Helichrysum flower, although almost devoid of nectar, gives to the honey its distinctive aroma thanks to its essential oils. The beach honey is very aromatic and it has a dark note extremely tasty and particular.

Enjoy the honey in combination with hard cheese (for example the "Pecorino di Pienza" and "Parmigiano Reggiano"), but also with brown bread it's very tasty.

Attention !... you could become dependent !

Net Weight jar: 125 g (4.4 oz) and 250 g (8.8 oz)

Organic certified product

Miele  
della spiaggia  
biologico  
del Parco Miglierino San Rossore  
Massaciuccoli  
250 g



### Miele Millefiori - Thousand flowers honey



Item MI-PF-250-MI

If you do not know what is the content of this elegant jar, you could think to a beauty cream but the content is honey. It is a small production, about 100 jars per year, produced nearby the Val d'Orcia (UNESCO World Heritage Site). Aromatic and fine honey, reflects the wonderful variety of flowering plants growing all over the farm. Excellent with bread or with muesli for breakfast or brunch. Great gift thanks to the beautiful and elegant package.

Net Weight: 250 g (8.8 oz)

Organic certified product

### Estate "Il Palagio" (Sting), Miele di Acacia - Acacia honey



Item MI-PA-350-AC

This acacia honey is produced by the Tuscan estate "Il Palagio" owned by the British rock star Sting. In 1997, Sting and his wife Trudie Styler, bought this estate situated on the hills of the Val d'Arno, nearby the town of Figline Val d'Arno. Here, in accordance with strict organic and biodynamic method, are produced wine, extra virgin olive oil and some varieties of honey.

The main feature of this honey is the high content of fructose, which is the basis of the low tendency to crystallize and the high sweetening power. This acacia honey is a mild and delicate runny honey. Light in color, smell and taste light and delicate. Can be used as a sweetener for the preparation of cakes, also great in combination with fresh cheese.

Net Weight: 350 g (12.3 oz)

Organic certified product



### Estate "Il Palagio", Miele di Castagno - Chestnut Honey



Item MI-PA-350-CA

This chestnut honey is produced by the Tuscan estate "Il Palagio" owned by the British rock star Sting.

Dark amber color, very aromatic flavor but not too sweet. This honey remain liquid (crystal-free) for several months, due to the strong component of fructose. To be enjoyed with muesli and bread, but also with hard cheese such as "Parmigiano-Reggiano" (Parmesan) or Pecorino.

Net Weight: 350 g (12.3 oz)

Organic certified product

### Estate "Il Palagio", Miele di Erica - Erica Honey



Item MI-PA-200-ER

This erica honey is produced by the Tuscan estate "Il Palagio" owned by the British rock star Sting.

Every year are produced small limited amounts of this honey. Amber in color, medium sweet and very persistent. It has diuretic properties. It crystallizes quickly, forming crystals in the end granulation medium.

Can be used in combination with cheese with a strong flavor or on the dark bread.

Net Weight: 200 g (7 oz)

Organic certified product



### Estate "Il Palagio", Miele di bosco - Forest Honey



Item MI-PA-350-BO

This Forest honey is produced in the Tuscan estate "Il Palagio" owned by the British rock star Sting.

Forest honey is not a classic honey made by bees from the nectar of flowers, but from the honeydew. Normally dark, medium intensity smell, never taste very sweet. Like all dark honey it is rich in minerals. Being of medium intensity in terms of aroma, it can be served with cheese with a delicate flavor, slightly acid and / or lightly salted.

Net Weight: 350 g (12.3 oz)

Organic certified product



DE-ÖKO-006

All products from ToscaBio are certified organic according to EU directives.  
ToscaBio is organic certified by Abcert, DE-ÖKO-006