www.monferratontour.it

# APICOLTURA GIUSEPPE MORTARA

**Category:** Pastry, honey, chocolate, jam
**business description:**

Giuseppe Mortara’s company has currently more than 100 beehives, which are used to produce the classic varieties of the area, such as mixed flower, acacia, chestnut, lime, cherry and honeydew. The new products include Alpine rose honey, wild violet honey and blueberry honey, which are ideal served with cheese. The shop also offers a large variety of by-products including cosmetics, beeswax candles, eco-friendly detergents, honey grappa, royal jelly, propolis, pollen, excellent honey vinegar, acacia honey with dried fruit and Nocciolina (hazelnut and acacia honey spread) Mielcioc (chocolate honey), sweets and lollipops made with honey for those with a sweet tooth. Thanks to the collaboration with a company from Catania, eucalyptus and orange honey is also available. Shop opening times: Monday to Friday 3 p.m. to 8 p.m. Saturday and public holidays by appointment.
**phone:** +39 339 175.1557

**Links**

http://www.mielediozzano.com