APICOLTURA LA MELLINA

Category: Pastry, honey, chocolate, jam
business description: La Mellina honey is born from beehives scattered along the Ligurian-Piedmontese Apennines in an environment that is still wild. The product of the beehives is produced using the cold processing technique that includes the use of slow and natural filtration to preserve its beneficial effects and authenticity. Wild cherry, apple blossom, acacia, chestnut and millefiori honeys from wild flowers are produced in this way. La Mellina is also an educational farm where it is possible, by appointment, to visit the beehives and watch the processing activity. Worthy of note are the chestnuts, used for a beer with very special organoleptic qualities.

Types of honey produced: Acacia, millefiori, chestnut, honeydew, mountain honey, hawthorn, apple blossom (from pollination on Carle apples).
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Links

http://www.aspromiele.it/la-mellina-borghetto-borbera/

Photos

