www.monferratontour.it

AZ. AGR. CASA FAINA

Category: Pastry, honey, chocolate, jam
business description: Ambrosia, the nectar of the gods, is the name of Casa Faina's mead, an amber coloured fermented honey, with an intense and spicy aroma with an alcohol content similar to that of the passiti wines, perfect in combination with mature cheeses. In addition to this are the notable propolis liquers, honeycomb slices with honey or pollen and propolis candles. Other than the honey theme: Acacia Conca d'Oro, Cardona millefiori, Fonte del Colombaccio di castagno, then ivy and woodland honeydew
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Links