



sunflower honey



Origin: Italy, during the flowering season the beehives are transported to Marche, region renown for its sunflowers.

Efflorescence: July.

Storage: does not tolerate heat and humidity. Store in a cool and dry place.

It crystallizes after a few months, forming a mass of round and sticky fine-grained crystals.

Interesting facts: One of the most common properties of sunflower honey is its ability to remineralise. It is a natural supplement of minerals, especially calcium and magnesium, useful to prevent the weakening of the bones, particularly in those who present risk factors for osteoporosis such as women in menopause and the elderly.

Packaging: 50 g - 250 g- 500 g jars.

Organoleptic characteristics: Its colour is an intense golden yellow, which recalls the flower it comes from (*Helianthus annuus*, plant belonging to the Composite family). It has a delicate scent and it is characterised by hints of straw, freshly cut hay, tomato leaf, tomato sauce and pineapple. Its taste is similar to its scent, slightly herbaceous, “refreshing” and similar to iced sugar with an aftertaste of star anise.
