

Honey



CASTELVECCHIO

Signeti in Sagrado dal 1750



HONEY OF ACACIA

Production area

Karst of the Gorizia province: Sagrado city (GO). The landscape is typical of the Karst; arid and rocky soil with a reduced stratum of red sand, but rich in iron and lime-stone. The area is constantly ventilated and influenced by the near sea.

Production

Castelvecchio honey is made from the product of 30 beehives located near the acacia wood that stretches along the Southern side of the property near the city of Sagrado. The pale yellow colour of the honey is due to its acacia origin, while its delicacy makes it different from honeys of other kinds.

Notes

It can be served with soft cheese, plain biscuits or as a sweetener.



500 g

