Apicoltura Cazzola ®

Az. Ag. Giardino

MIELE VERGINE INTEGRALE ITALIANO

VIRGIN HONEY
100% ITALIAN 350 g

A few years ago, my brother and I, we bought three hives to pollinate the orchards of the farm and also to put into practice the years of study of this fascinating subject: apicolture.

The comments of friends and relatives, the first discoverers of our honey, were of encouraging enthusiasm for whole days dedicated to this passion.

Over the years, this small group has been somewhat enlarged and those who taste our products experience the same joyful acceptance of who rediscovers a pure flavor. Our secret was and remains only one: **"do not change what nature has already produced in a perfect way."**

Even today, with more than 200 hives, we are proud to continue the same way aware of the difficulties of those who have made quality their vocation.

Fabrizio e Pier Paolo Cazzola

VIRGIN HONEY
100% ITALIAN 135g

Honey, element extremely valuable and nutritious, it was already in the past one of the earliest human diet. Before the appearance of sugar cane, was the only sweetener in nature. The many substances that compose it, which include minerals, vitamins, enzymes, sugars "complex" and "simple" (assumed directly by the body), making it one of the most wholesome and healthy product for our daily diet. Once the bees have stored it in the hives, it is extracted by centrifugation and, after decantation in ripeners, it is put into jars. With the lowering of the temperature, depending on the different botanical origin, it begins to dull and tends to crystallize.

Even today we use this natural process, as obligatory for the genuineness of a living food, respecting a proper and professional conduct of our hives throughout the year. In fact, speaking of **Integral Virgin Honey**, we underline that this product retains **all its natural nutritional properties, since it has not undergone any treatment that could have change them.**

To obtain different botanical origin honey, hives are taken during the year on the respective blooms all over the country. This is called **"nomadism"** and, as with other agricultural activities, weather conditions play a major role. This is why the selection of our honeys, as well as their characteristics, may vary depending on the year (in fact, in some years, are not always available all tastes).

Families are moved only at night in order to be positioned at dawn on the harvest field.

HARVESTING AREAS

Acacia: Piemonte – Lombardia – Appennino Emiliano
Chestnut: Piemonte – Lombardia – Appennino Emiliano
High Mountain: Lombardia – Piemonte
Rhododendron: Lombardia – Piemonte
Citrus: Basilicata – Calabria
Cherry: Puglia – Emilia Romagna
Strawberry Tree: Sardegna
Heather: Toscana – Calabria
Eucalyptus: Basilicata – Calabria – Toscana
Lime: Emilia Romagna
Sunflower: Emilia Romagna
Lucerne: Emilia Romagna
Honeydew: Appennino Emiliano
Fir Honeydew: Appennino Emiliano
Apple: Trentino Alto Adige
Rosemary: Puglia – Basilicata – Calabria
Lavender: Sardegna – Liguria
Borage: Toscana
Taraxacum: Trentino Alto Adige – Veneto – Piemonte
Clover: Toscana – Abruzzo – Calabria
Thyme: Sicilia
Lemon: Calabria

The quest for quality requires special attention to appearance. Our packages have been designed with a style **elegant and simple** at the same time. The labels contain valuable information for the most demanding consumer

AWARDED SINCE 1985 IN THE NATIONAL COMPETITION FOR THE SELECTION OF THE BEST ITALIAN HONEYS

PREMIO GRANDI MIELI Giulio Piana

PREMIO GRANDI MIELI D'ITALIA
3 Gocce d'oro Giulio Piana

Apicoltura Cazzola

Az. Ag. Giardino

Honey 350g

www.apicolturacazzola.it

H AS HONEY

vergin italian
in hexagonal jar 350 g

TYPES

- ACACIA
- CITRUS
- HIGH MOUNTAIN
- BORAGE
- CHESTNUT
- CHERRY
- STRAWBERRY TREE
- LUCERNE
- HEATHER
- EUCALYPTUS
- SUNFLOWER
- LAVENDER
- LEMON
- FIR TREE HONEYDEW
- HONEYDEW
- APPLE
- MULTIFLOWERS
- RHODODENDRON
- ROSEMARY
- CLOVER
- TARAXACUM
- LIME
- THYME
- ....

MIELE VERGINE INTEGRALE ITALIANO

Botanical spices of our monoflora

S AS SPECIALTIES

Selection of dried fruits in season
in acacia honey

TYPES

- ACACIA AND APRICOT
- ACACIA AND ALMOND
- ACACIA AND HAZELNUTS
- ACACIA AND NUTS
- ACACIA AND DRIED FRUIT
- ...

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Az. Ag. Giardino

Honey135g

www.apicolturacazzola.it

H AS HONEY

vergin italian
in hexagonal jar 135 g

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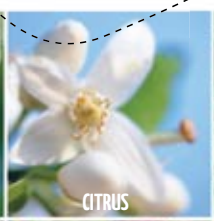
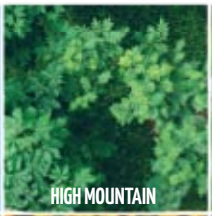
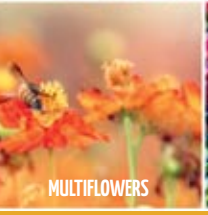
MIELE VERGINE INTEGRALE ITALIANO







Botanical spices of our monoflora

S AS SPECIALTIES

Selection of dried fruits in season
in acacia honey...
and more...

TYPES

- ACACIA AND APRICOT
- ACACIA AND ALMOND
- ACACIA AND HAZELNUTS
- ACACIA AND NUTS
- ACACIA AND DRIED FRUIT
- ACACIA AND TRUFFLE

...

Apicoltura Cazzola

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Extra Jams

www.apicolturacazzola.it

J TYPES

AS JAMS EXTRA 100% ONLY FRUITS

(no pectin, with only sugars from fruits)
in hexagonal jar 200g

- APRICOTS
- SOUR BLACK CHERRIES
- BITTER ORANGE
- CHERRIES
- FIGS
- STRAWBERRIES
- FOREST FRUITS
- KIWI
- LEMONS
- RASPBERRIES
- BLACKBERRIES
- BLUEBERRIES
- PEARS
- PEACHES
- BLACKCURRANT
- PLUMS
- ....

The extra jams must have a minimum sugar content of 45%.
Unlike those made with cane sugar or sucrose, our extra jams contain only fruit sugars, even to 140g of fruit per 100g of product ... and you feel it in the taste ...

We do not use pectin, and the percentage of each specific fruit is very high*

Thanks to a low temperature cooking, benefiting both the flavor and the color of the original fruit

* (Jams with pectin have much lower fruit content because during cooking pectin thickens the water of the fruit)

Our selected fruits

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The Goodies

www.apicolturacazzola.it

GAS Goodies
in bags 100 g

TYPES

- **HONEY AND EUCALYPTUS**
- **HONEY AND RASPBERRIES**
- **HONEY AND LEMON**
- **HONEY AND LIQUORICE**
- **HONEY GUMS**
- **HONEY AND BLUEBERRIES**
- **HONEY AND ROYAL JELLY**
- **HONEY AND PROPOLIS**
- **HONEY AND PROPOLIS GUMS**

....

GAS GIFTS

TYPES

- **CILINDER WITH HONEY**
  two jars - assorted choice (135 g)
- **CILINDER WITH HONEY AND DRIED FRUIT**
  two jars - assorted choice (120 g)

- **METAL RACK**
  with 2 jars of extra jams - assorted choice

- **METAL RACK**
  1 jar of of extra jam – assorted choice (200 g)
  1 jar of Acacia honey (220 g)

- **WOOD HONEY DIPPER**

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ALL WORKS OF QUALITY MUST HAVE A PRICE COMMENSURATE WITH THE ABILITY TO TIME, COST AND RISK ASSOCIATED WITH THEIR PREPARATION. THE GOOD THINGS ARE NOT OBTAINED BY MEANS OF COMPROMISES OR THROUGH MODIFICATIONS, AND CAN NOT BE PRODUCED WITH LITTLE EXPENSE, WHATEVER THE METHOD USED FOR THEIR MANUFACTURE.

AND THEY RENDER TO THOSE WHO MADE A FAR LESS THAN THOSE SO-CALLED CHEAP

(John Ruskin)

Apicoltura Cazzola
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