



FATTORIA
ITALIANA
MARTELLI

acacia honey



Origin: Italy, during the flowering season the beehives are transported to our properties on the Trabocchi Coast between San Vito Chietino and Rocca San Giovanni.

Efflorescence: beginning of May.

Storage: does not tolerate heat and humidity. Store in a cool and dry place. Acacia honey is a honey that requires a long time to crystallize, and at times it does not crystallize at all due to the difference in weight between glucose and fructose, the natural sugar present in honey.

Interesting facts: it can be digested easily even by people with diabetes thanks to its low complex sugar content and high percentage of fructose, which does not require insulin to be metabolised. Acacia honey is considered a natural source of energy as well as being an excellent tonic, easily assimilable and an alternative to sugar. It represents a natural and useful remedy for sore throats, and has a detoxifying effect on the liver.

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

Organoleptic characteristics: Colour can vary from clear to straw yellow./ Scent: slightly floral, it recalls locust flowers with hints of fresh wax / Taste: very delicate, vanilla-flavoured, of sugary syrup.
