



La Fattoria sul Po

PRODUCT DESCRIPTIONS

MIELE MILLEFIORI

(WILDFLOWER HONEY)

By choice I make only wildflower honey – in a range of varieties that fills the palate with a wealth of aromas.

The distinctiveness of wildflower honey lies in keeping the harvest of each season and each beehive separate, this preserves its unique taste profile while allowing the different aromas, shades, and textures to be fully appreciated.



ORO NERO

(BLACK GOLD)

Made by combining the Cremoso (honey made through a natural process that forms microcrystals creating a velvet texture) and black garlic powder, recognised as a powerful superfood. The result is a unique honey cream, ideal to pair with meat and cheese.



ORO ROSSO

(RED GOLD)

Proudly made using an ancient technique of combining the Cremoso (honey made through a natural process that forms microcrystals creating a velvet texture) and hand-crushed saffron.

The result is an distinctively aromatic and elegant honey cream that is ideal to pair with foods that enhance its complexity.



LA SBARRETTA

A natural food bar that provides a nutritional boost for active, health-conscious people. Made by a mix of seeds, almonds, puffed cereals bound together with wildflower honey and a hint of ginger.



L'ANTICO

(THE ANCIENT)

As per tradition, this product is aged in barrels made from different woods, each imparting its own character during the process. The result is a sweet and sour balsamic dressing with a rich, harmonious taste, ideal for enhancing a variety of dishes.



Barbara Alberti

LA FATTORIA SUL PO · PARMA, ITALY
