



SEREGO ALIGHIERI
DAL 1353

ITALIAN ACACIA HONEY

FOOD SPECIALTY

Since 1353, the Conti Serego Alighieri, descendants of the poet Dante, have cultivated their estates in Valpolicella with love and care, specialising in wine and other traditional agricultural products of the area to make a range of high quality foods for the table.

This acacia honey comes from nectar collected in spring flowering in the hills. Attractive flower aromas and delicate flavour with a fine and lengthy bouquet. A good source of energy.

TASTING NOTES

Look: liquid, clear and limpid. Pale yellow colour tending to completely clear.

Nose: floral perfume, delicate and attractive.

Palate: very sweet taste with fine and delicate aromas.

SERVING SUGGESTION

A natural sweetener for hot and cold drinks; ideal also as a spread for a healthy breakfast or snack. Frequently used in cake-making. Excellent with gorgonzola, herb-flavoured or strong-tasting cheeses. The naturalness and digestibility of this product make it particularly good for very young children and for those on a healthy natural diet.

STORAGE

Best used within 42 months of production. Keep in a cool, dry place away from direct sunlight.



400 g



Agriculture has always been the principal activity of this noble house, and it has always been carried out with skill and passion. As well as the wines, there is also a specially created line of food products made with the same skill that the Conti Serego Alighieri have always used in developing the traditions of the Valpolicella region comprising: olive oil, balsamic vinegar, honey and rice. Masi supervises their production and distributes them worldwide.