

IDROMELE (MEAD)

Not everyone knows this antique honey beverage, known by the pharaoh Egyptian kings.

The Maya used almost the entire quantity of the honey for the production of this beverage, which was then consumed by the upper class people.

Also the Egyptians, Greeks, Etruscans and Romans produced this beverage.

The Greeks called it the beverage of the Gods.

"Nettare di Bacco" is our mead. The production technology consists in dissolving the appropriate quantity of selected honey in water and then fermenting in steel receptacles. Once the sugar changes into alcohol (14,5 ° vol.), the beverage is put in oak barrels for at least one year and then bottled. After bottling the Idromele is enriched with secondary aromas to give it a delicate taste.

"Nettare di Bacco" is 18° proof and is a perfect dessert wine. Chilled (7-10 °C) it becomes a delicious aperitif.

"Nettare di Bacco" has been presented several times with "Degustations" and "taste laboratories" as a honey and also combined with other products of high quality where it has received outstanding appraisal by professional Sommeliers who claimed it to be a perfect compliment to dark and milk chocolate as well as all chocolate based products.

Another simple combination is with sheep cheese, Grana and Parmesan cheese, a thin layer of honey is spread over the cheese, (for example "Macchia Mediterranean" honey)



Rosignano M.mo



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APICOLTURA DOTTOR PESCIA



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COMPANY

Dr. Pescia keeps bees on the Etruscan coast of Tuscany in the province of Livorno only one kilometer from Rosignano Marittimo, an antique Etruscan settlement with a medieval fortress.

The secret of the quality of our products is technology, passion and the good will of the business members.

Our bees are nomadic., beehives are placed close to the characteristic wild flowers of this area (called Macchia Mediterranea) the cultivated typical flora of Tuscany, in the green region of the "Parco dell'Uccellina", the Abetone forest in the Pennines and in the "Parco Colline " in Leghorn. The excellent "mono-flower honey and the multi-flower honey is thus obtained

Cheese-honey is a tasty antique composition

Fresh soft cheese is combined with a delicate honey: for example the acacia honey, sweet clover honey, ivy honey and some multiflower honeys.

Ripe cheeses are combined with aromatic honeys like the chestnut honey, "Macchia Mediterranea" (wild med. flower) honey or bitter Corbezzolo honey. (corbezzolo is a wild berry)

The definition of Honey.

Honey is produced from the nectar or from plant secretions which the bees collect and then combine with their own particular substances and leave to ripen in their beehives.

The monoflower honeys come from the nectar of one plant. The beekeeper takes the beehives to cultivated meadows where the desired botanic variety is planted. When the bees have taken the nectar from these flowers and the beekeeper has extracted the honey from the hives, the bees are then taken to another meadow where another type of flower is cultivated and so another type of honey is produced. The term "nomad" (wanderer) is used for this type of honey-making because the bees are moved from one meadow to another to produce different tasting kinds of honey.

Thanks to experience, the beekeeper recognizes the different types of honey and which plants were used, on the basis of colour and consistency.

Honey, in contrast to sugar, is live food. It has 80 percent of sugar, 75% of which is glucose and fructose which help our metabolism.

Honeys with higher glucose level, tends to crystallize quickly in low temperatures; if a liquid of soft honey is preferred with higher Fructoseanteil, like for example acacia honey or chestnut honey, which remains liquid also in wintertime it can be made more liquid by using the bain-marie method, with a temperature not over 40 ° C. which will not alter the characteristic and biological qualities.

There are many different kinds of honey with different colours, consistency and tastes. There is a honey for almost everyone.

HERE, WE PRESENT SOME:

Acacia honey (*Robinia pseudoacacia*)

Well known for its transparency, liquid consistency and clear colour, this honey is the most common . It remains liquid because of the high fructose content, it is very sweet. The acacia honey can be used, because it is so delicate, to sweeten beverages , without changing their taste. It is very good combined with Ricotta, fresh cheese, Gorgonzola, Yoghurt, fruit salad and ice-cream.

Chestnut honey (*Castanea sativa*)

This honey is produced in June and July in the Pennine mountains. It is distinctive for its astringent taste. It has a dark amber-colour because it contains a high quantity of minerals, it remains liquid for long time. Suitable for ripe cheese and herbal cheese.

Macchia Mediterranea honey (Mediterranean wild flower)

This honey is produced in the Med. shrubberies in springtime and is especially rich in nectar which makes it scented, aromatic with a strong and lasting taste. Amber in colour with an orange tone, it crystallizes fast and it assumes a granulated consistency. Suitable for goat cheese and ripe sheep cheese, as well as Parmesan and Grana-cheese .

Strawberry tree honey (*Arbutus unedo*)

The honey of the strawberry tree is produced in autumn in the Mediterranean shrubbery (Macchia Mediterranea) and

is a rarity and unique with its bitter taste because of the presence of Arbutin.

In the kitchen optimally suitable combined with sheep cheese and ripe goat cheese. Furthermore, it is an ingredient of the "Seadas", the typical Sardinian sweet. Crystallized, it assumes a granulated compact consistency.

Ivy honey (*Hedera helix*)

Ivy honey is produced in September and October and has an extremely distinctive taste. Again the best way to consume this honey is to put it in a glass container and heat it "bain-marie" at 40° C. Excellent with ice-cream, fruit salad, ricotta cheese and all soft cheeses.

Melata di bosco

This honey does not come from the nectar of flowers but from the nutritional plant juice, contained in every plant. This particular honey is very rich in minerals and because of this it is very dark, almost black. It has a caramel scent and is less sweet than nectar honey and reminds one of a jam which had been cooked for a long time.

Perfect with herbal cheese or sheep cheese, suitable also to sweeten coffee and cakes.

Sweet shamrock honey (*Hedysarum coronarium*)

Typical honey from Central to southern Italy and islands. It is produced in May and June from plants cultivated for forage and colours the whole tuscan hills with its crimson blooms .

The taste is delicate and resembles the acacia honey, crystallizes finely and assumes a compact consistency.

Clear straw-yellow color in the liquid form and white when crystallized.

This honey doesn't alter the taste of the beverages and is suitable with fresh cheese and ricotta cheese.

"Millefiori" honey

This honey comes from different bloom types and varies in taste according to the flowers from which it comes and differs from year to year.

it can be very different in the colour, it is the the most sold and well known honey. However, it is not a secondary honey, because of its nutrients, it has the same level as honey that comes from one flower.

Recommended as table honey and suitable for cookies and cakes, to which it gives softness and fragrance. (nougat, cavallucci, ricciarelli to name some),perfect with soft cheese and Grana Padano.

Sunflower honey (*Helianthus annuus*)

From June until September from the sunflower, it is a very sweet honey, and is also contained in the Tuscan Millefiori. If this honey is crystallized, it gets an intensive yellow colour.

Together with fresh cheese and for sweetener in coffee.

Linden honey (*Tilia cordata*)

Strongly aromatic honey with characteristic intensive scent and taste, produced in June. Recommended with herbal cheese.

Eucalyptus honey (*Eucalyptus spp.*)

Aromatical taste, characterised by eucalyptus (known antiseptic) produced in the month of August. This honey crystallizes finely and had a variety of colours from dark yellow th light brown.

Bramble honey (*Rubus ulmifolius*)

This is a rare honey with a delicate and intensively fruity taste.

Well suitable for fruit salad , ice-cream, but also on its own.

OUR OTHER PRODUCTS:

Honey with pollen and royal jelly

Honey, pollen and royal jelly are energy-rich products of the beehive, which are recommended for older people, children and athletes.

Honey with Propolis

Propolis is an essence, which the bees collect on the buds of some plants (oak, poplar, chestnut) and use as antiseptic in the beehive. honey).

