Api dei MONTI

"I gladly bring my bees here, I know they are fine!"

Paolo Monti
VIA SANT'ANTONINO, 14 - FRAZIONE MOGLIAZZA
27050 TORRAZZA COSTE - PV - TEL. 347 4450464

"I met Paolo Monti to the Colombara dei Ghia because I asked for a honey's producer to a friend of mine. Since from the first chat we had near my house I understood I had in front of me a very passionate man of his work and crazy for his love for his bees. If you are looking for a special honey in different qualities you have to ask for this to me. Il miele dei Monti is to taste and love".

Luca Perin
Casa Ghia - Colombara dei Ghia

ACACIA'S HONEY

This honey is produced in Ticino's park and it has a delicate flawor that smells of Vanilla. Very suitable to prepare cakes

CHESTNUT HONEY

Bees produce this honey in Sant'Alberto di Ponte Nizza.
Dark in its appearance it smells leather, cocoa and carob.
Chestnut honey is bitter and it is great with intens flavors and whole grain bread.

ALFALFA HONEY

Paolo produces thi ery special and not famous honey near Voghera.
Its flavor remember the grass jus cutted. It is opaque in its appearance and it is fantastic with all cheeses but above all with goat cheese.

WILDFLOWER HONEY

Bees that produce this kind of honey live in Nazzano were they produce one of the most important honey we have in Italy. Inside we found chestnut, linden, bramble and lavender. It is suitable with multigrain bread or with not very mature cheeses.

LINDEN HONEY

It is fragrant and intens honey and its flavor remember mint and dried sage.
Linden honey is delicately bitter. It is perfect with infusion and herbal teas.