

Sicilian Raw Oregano Honey



Sicilian Raw Oregano Honey comes from reliable Gangi family beekeepers. It is produced in the Madonie Mountains. It has an amber color with a spicy forest smell. This honey has a delicious taste with caramel touches and is slightly spicy to the throat. This excellent quality honey was recently classified as one of the best honey in Italy. This honey is from Burgos, where the hives are anchored in a natural paradise away from pesticides and substances harmful to bees that result in very particular and high-quality honey. This honey is 100% organic, without toxins, without transgenic pollens, and without air pollution. It is raw honey whose extraction process is pure. No non-organic elements have been introduced by the farmers to the bees in these hives. It is stored at room temperature.

One of the contributions that can be obtained from honey is its high quantity of antioxidants. It provides vitamins such as B1, B2, B3, B5, B6 and C, and some minerals such as magnesium, calcium, iron, potassium, sodium, sulphur, chlorine and phosphate.

Sicilian Raw Oregano Honey is amber in color with a pronounced taste. It is crystallized, except when it is purchased directly from the producer shortly after harvesting when it is still in a fluid state.

In the crystallized form, it shows a uniform and pasty mass with fine grains. The perfume is delicate, it smells of flowers and also some hints of freshly harvested hay. The flavor is equally delicate, sweet with a slightly unripe aftertaste. It is the honey of athletes par excellence because it contains high-quality fructose and numerous trace elements, such as zinc, copper, magnesium, iron, manganese. It is recommended to dissolve two beautiful spoons this honey in a cup of water that is not too hot, so as not to damage the honey and preserve all its natural properties,