

APICOLTURA BREZZO



> More about APICOLTURA BREZZO

Tradition, innovation, craftsmanship. These are the key words that represent and orient our job.

We are a family company and for more than 70 years we select specialties that authentically express our territory. We were born as beekeepers and honey is still our core business. Our company is based in the province of Cuneo, within the heart of the Roero area, an extraordinarily well suited location for the production of honey. From here the beehives are moved seasonally to the best areas following the different blooms to get a wide variety of monofloral honeys.

Harvesting is done on wild flowers, away from possible sources of pollution. Honey is extracted by centrifugation and the following operations of filtration, decantation and putting in jars are made without heat treatments in order to maintain the physico-chemical and organoleptic characteristics of the honey and the integrity of all of its beneficial properties.

We promote Italian honey as it is the best in terms of quality, authenticity and safety.

Alongside the honey and honey products we have developed a wide range of products, both sweet and savory. Organic jams and juices coming from the excellent fruits of our area, truffle specialties made by the precious Alba white truffle, real gift of our territory and many other products of the best Italian gastronomic tradition. Our job has always been inspired by the will to promote quality food products that are at the same time expression of cultural identity and ambassadors of the most genuine traditions of Italian cuisine.

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