



IL PUNGIGLIONE

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CHESTNUT PDO HONEY OF LUNIGIANA - TUSCANY

This is the only one PDO honey of Italy present in the main Italian distribution chains. This honey was the first (with the acacia one) that received from European Union, in 2004, the most important recognition for a natural product like honey, that is Protected Designation of Origin.

Many factors contribute to developing the quality of our product. The most important are:

- the environment, that it is not adversely affected by intensive cultivation or farming methods. Pollen collection areas are selected according to strict organic criteria.
- the methods of preparation and preservation used, that they do not alter the various components and organoleptic properties of the honey. This in accordance with the rules of production of PDO.

Lunigiana, a land of ancient civilisations, was frequently travelled through by pilgrims from Northern Europe who went to Rome and the Holy Land along the 'via Francigena' (the Frenchman's Route). The tradition of hospitality is shown by the open and helpful character of the people who live in the many historical villages scattered on the green and uncontaminated hills of this area. One of the most esteemed Italian honeys is produced here. It has been awarded with many prizes and awards. Nowadays, as in the past, bees benefit from a healthy and natural environment, and produce honey with a very high organoleptic value.

Best regards



SALES MANAGER
Giuseppe Lucano