



Honey experience

In the heart of Tuscany, a small community of bees work tirelessly to create delicious honey.

Thanks to [the Pietralta farm](#) it is possible to live a unique experience, discovering the flavors and aromas that only this special small insects can create.

First a **visit to the apiary** at work to learn about the life and habits of the *Apis mellifera*, with the safe opening of a hive; then the observation of the bees working on the frames and with a little luck of the queen bee.

Followed by **tasting of monofloral honeys** with explanation of the olfactory and tasting differences.



from 20€



From April to June



About 2 hours



Italian, English



4



different scents and flavours. Learn about honeys to love and appreciate an exceptional product.

Guided tasting
We will let you taste our monofloral honeys and explain the various differences in smell and taste.

Live bees in the honey forest
A visit to the apiary at work to learn about the life and habits of the *Apis mellifera* and the work of the beekeeper with a live and safe opening of a beehive. Observation of the bees working on the frames and (with a bit of luck) the queen bee.

Guided tasting of our honey varieties
We will accompany you to discover the scents and flavours thanks to the work of our bees. One hour divided between a visit to the apiary and tasting this sweet product. We will make you live a unique experience to enter the wonderful world of bees, directly in the "Honey Forest".

100%
Family Bees
Pietralta.com

MEETING POINT

Azienda Agricola Pietralta Via Camporbiano, 45 - 50050 Gambassi Terme (FI)

Saturday

ORGANIZZATO DA

Agritourism Pietralta