Date of creation: 06/09/2026

YOGURT INTERO NATURALE

CODE	21533
COUNTRY OF ORIGIN	Italy, Piedmont
WEIGHT	150 g

Creamy plain yoghurt, artisannally produced using milk from the Langhe

DESCRIPTION	Artisan yoghurt made from whole cow's milk collected daily from farms just a few kilometres from the dairy
APPEARANCE	White, firm yet creamy
TASTE	Naturally sweet, milky and well-balanced, with pleasant fresh notes and a slight acidity
PRODUCER	KORBAN - GORRINO (CN) - PIEDMONT
OUR SELECTION	A range of yoghurt and kefir branded Via Lattea, produced by Korban dairy: artisanal production using local milk and respecting natural fermentation times, to offer those seeking high-quality yoghurt and kefir a healthy and trustworthy option
CURIOSITY	Fermentation takes place without acceleration, using selected cultures that give the yoghurt its characteristic rich, creamy texture. The yoghurt is produced without any thickeners or added sugars, ensuring that its sweetness comes exclusively from the milk used
SUGGESTIONS	Perfect just as it is, for making desserts, ice cream or sauces

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