

YOGURT INTERO ALLA NOCCIOLA



CODE 21533NO

COUNTRY OF ORIGIN Italy, Piedmont

WEIGHT 150 g

Creamy yoghurt with walnut, artisanally 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 and enriched with a walnut mixture

APPEARANCE

Yoghurt with a thick, creamy texture; the walnut mixture is visible at the bottom of the jar

TASTE

Sweet and milky, with a slight acidity and pleasant toasty notes reminiscent of cocoa

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

CURIOSITY

Fermentation takes place without acceleration, using selected cultures that give the yoghurt its characteristic rich, creamy texture. No thickeners are used in production, and the fruit preparations and other flavouring ingredients are exclusively of Italian origin, mainly from Piedmont

SUGGESTIONS

It's perfect on its own, but we suggest stirring it gently to mix the yoghurt with the walnut mixture