

YOGURT DI BUFALA AL NATURALE



CODE 21067

COUNTRY OF ORIGIN Italy, Veneto

WEIGHT 150 g

Yogurt from buffalo milk obtained from buffaloes reared in the same farm

DESCRIPTION	Yogurt made from whole buffalo milk, flavored with a natural fruit compote with chunks, with no food colouring
APPEARANCE	Naturally thick and creamy, without any additives
TASTE	Pleasantly acid, rich in lactic notes and fruity, naturally sweet and delicate no sugar added
PRODUCER	Borgoluce - Susegana (TV) - Veneto
OUR SELECTION	Yogurt has a very short chain: it is produced only with the milk obtained from 75 lactating buffaloes and processing is done in the Borgoluce dairy next to shad. The whole buffalo yogurt is flavored with a natural fruit compote with chunks, with no food colouring
CURIOSITY	Borgoluce is an estate with 1,220 acres, held by Collalto family since the XII century. An intact environment made of pastures, woodlands, vineyards, orchards, canals, mills, dairies. In past, this variety enabled the family to produce everything necessary for daily life inside the estate. Today, this tradition remains: it is called biodiversity. Environmental responsibility pervades every activity and is expressed in the use of renewable sources for the production of agro-energy. The energy comes from the by-products of woodlands, animal farms and plantations. The love for this land pushed Giuliana, Ninni and Caterina Collalto with her mother Trinidad and the husband of Caterina, Ludovico Giustiniani, to work to increase the value of this land, a unique heritage in Veneto