

# YOGURT DI LATTE DI BUFALA AI CEREALI



**CODE** 21068CE

**COUNTRY OF ORIGIN** Italy, Veneto

**WEIGHT** 150g

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

<b>DESCRIPTION</b>	yogurt made from whole buffalo milk, flavored with a cereals compote, with no food colouring
<b>APPEARANCE</b>	Naturally thick and creamy, without any additives
<b>TASTE</b>	pleasantly acid, rich in lactic notes and fruity, naturally sweet and delicate; no sugar added
<b>PRODUCER</b>	Borgoluce - Susegana (TV) - Veneto
<b>OUR SELECTION</b>	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
<b>CURIOSITY</b>	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