

YOGURT DI LATTE DI BUFALA ALLA CILIEGIA



CODE	21068CI
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COUNTRY OF ORIGIN	Italy, Veneto
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WEIGHT	150 g
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Yogurt from buffalo milk obtained from buffaloes reared in the same farm

DESCRIPTION

Yogurt from buffalo milk produced by Tenuta Borgoluce in Susegana (TV) flavored with a cherry 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

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