

YOGURT INTERO CON CONFETTURA EXTRA DI MELE CHIURO



CODE	21520ME
COUNTRY OF ORIGIN	Italy, Lombardy
WEIGHT	150 g

Thick and creamy apple yoghurt, made with local milk

DESCRIPTION

Creamy, thick yoghurt made with fresh whole pasteurised milk, live lactic cultures and extra apple jam produced by the "Il Sentiero" cooperative

APPEARANCE

It comes with extra apple jam at the bottom, naturally thick and creamy

TASTE

Sweet and only slightly acidic, velvety, with characteristic lactic notes and a pleasant, delicate apple aroma

PRODUCER

Latteria di Chiuro - Chiuro (SO) - Lombardy

OUR SELECTION

The yoghurt produced by Latteria di Chiuro is made from milk sourced in Valtellina, in the heart of the Alps. The milk comes from around thirty small farms, all located within a few kilometres from the dairy: a choice that aims at contributing to the maintenance of a real and virtuous economy in mountain villages and to promote social balance. It is prepared with selected live lactic cultures, respecting the natural acidification times of the milk. The result is a yoghurt rich in protein and calcium, with a creamy and delicate texture

CURIOSITY

Not only is the milk locally sourced, but so are the extra jams used to enrich the yoghurts: they are produced by the social cooperative "Il Sentiero" in Morbegno (Sondrio)

SUGGESTIONS

Perfect to enjoy on its own for a rich and varied breakfast