

## YOGURT INTERO CHIURO CON CONFETTURA EXTRA DI PERE



CODE	21520PE
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COUNTRY OF ORIGIN	Italy, Lombardy
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WEIGHT	150 g
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Creamy plain yoghurt with pear jam

### DESCRIPTION

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

### APPEARANCE

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

### TASTE

Sweet, slightly acidic, velvety, with floral and slightly vanilla notes typical of ripe pears

### 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