Cheese Room

PECORINO DEBBENE ORGANIC



Code: VAL-31421

Raw material:

Raw sheep's milk from Sardinian sheep’s breed.

Shape & Texture:

The rind is thin and its colour is yellow with the pattern of the basket the cheese is made in (canestro).

Taste:

The taste is sweet, round, smooth, floral and aromatic; the aftertaste is round, buttery with hints of herbs, grass and fruits.

Curiosity:

Gianfranco and Salvatore Bussu are not only pastors, but also produce an excellent cheese from the milk of their sheep’s. The dairy is located on the Campeda, in the municipality of Marcomer in the province of Nuoro. The 1800 Sarda ewes are free to pasture I approximately 200 acres and never treated with antibiotics or synthetic products. If needed they are fed with the possible addition of forage produced on the farm without the use of chemical fertilizers. The cheese matures in natural cellars.

Region:

Sardinia, Italy

Ageing:

Half-matured (1-6 months)

Organic

Certificated:

Organic

Weight:

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