



Since 1971 the Bussu family has been taking care of the company and its production using ancient artisan cheese-making techniques, transforming fresh milk into cheese, with high-quality artisan processes. The Debbene Dairy is located on the Campeda plateau, in the province of Nuoro.

The Debbene cheeses are produced exclusively with milk obtained from Sardinian sheep raised on the farm. The rennet used is obtained from Sardinian breed lambs. The company's 200 hectares of pasture are the natural food for the flocks; breeding is carried out in a strictly biological way. The feeding of livestock is enriched only with the addition of organic fodder produced on the farm, without chemical fertilizers. Animals are never treated with antibiotics or synthetic products.

The breeding and production techniques give milk and cheese that delicate, unmistakable and pleasant taste of Sardinia. Since its origins, the dairy has always been faithful to an artisan production respecting the local typicality.

## Caseificio Bussu Salvatore



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#### **Pecorino Fiore**

*Ingredients: Organic raw sheep's milk, Rennet, Salt;*  
*Appearance: cylindrical shape, diameter 20 cm, rounded sides 11/12 cm, Smoked, dark rind, intense olive color;*  
*Paste: compact, crumbly, decidedly straw-colored look;*  
*Taste: strong, spicy, with sheep and vegetable sensations of dried fruit and medicinal plants and with notes of smoke.*  
*Seasoning: medium maturation (over 6 months). Weight: 3.0 kg approx*

#### **Pecorino Fiore Aged**

*Ingredients: raw organic sheep's milk, rennet, salt;*  
*Appearance: cylindrical shape, diameter 20 cm, rounded sides 11/12 cm, smoked, dark brown rind;*  
*Paste: compact, crumbly, definitely straw-colored look.*  
*Taste: decisive, spicy, with sheep and vegetable sensations of dried fruit and medicinal plants, smoked with particular aromatic flavors.*  
*Seasoning: medium maturation (over 2.5 years). Weight: 3.0 kg approx*

#### **Pecorino Formano**

*Ingredients: sheep's milk, rennet, salt*  
*Appearance: straw-colored canestrato crust;*  
*Paste: compact holes, absent or small*  
*Taste: sweet, with floral and boney notes.*  
*Seasoning: medium maturation (over 6 months). Weight 2,5 kg approx.*

#### **Fresh Pecorino**

*Ingredients: sheep's milk, rennet, salt*  
*Appearance: thin rind, basketlike, straw color;*  
*Paste: ivory white color, compact, very small or absent boles.*  
*Taste: sweet, slightly acidic, savory, with aromas of ripe fruit, herbs and milk;*  
*Seasoning: medium maturation (not more than 6 months). Weight 3,5 kg approx*

#### **Pecorino Debbene**

*Ingredients: sheep's milk, rennet, salt*  
*Appearance: thin rind, basketlike, straw color;*  
*Paste: compact, ivory white color, very small or absent boles*  
*Taste: sweet, slightly acidic, savory, with aromas of ripe fruit, herbs and milk;*  
*Seasoning: medium maturation (not more than 6 months). Weight 3,5 kg approx*



#### **Natural Green Pecorino**

*Ingredients: sheep's milk, rennet, salt*  
*Appearance: cylindrical, diameter cm. 22-24, rounded sides cm. About 12-14, light brown rind;*  
*Paste: straw white, compact, crumbly, small holes.*  
*Made with vegetable rennet. Vegetable rennet is produced by an extraction of vegetable enzymes (Cynara Cardunculus) wild artichoke, macerated and filtered in order to obtain a liquid particularly suitable for the coagulation of milk;*  
*Taste: vegetable with a slightly bitter aftertaste;*  
*Seasoning: from 2 months to about 6 months. Weight from Kg. 3,5 to 4,5 approx*

#### **Smoked Salted Ricotta**

*Ingredients: Sardinian sheep's milk whey from organic farming*  
*Paste: compact white color*  
*Taste: pleasantly savory with light animal notes and important smoking*  
*Seasoning: at least 20 days. Weight 1.0 kg approx.*

#### **Pecorino Cream**

*Ingredients: pecorino, sheep ricotta.*  
*Appearance: cream cheese spread in a glass jar;*  
*Taste: sweet, with aromas of ripe fruit, herbs and milk. Weight 200 gr.*

#### **Colostrino Pecorino**

*Ingredients: sheep's milk, rennet, salt*  
*Appearance: cylindrical, diameter 10/12 cm, rounded sides cm. 8/9; slightly dark rind for light smoking.*  
*Paste: compact pale straw color.*  
*Taste: intense with aromas of autumn herbs. with light smoking, it adapts very well to cooking, baking, grilling, etc. ;*  
*Seasoning: fresh seasonal cheese (December to May). Weight: 1.5 / 2.0 kg approx*

*Raw materials: our cheeses are made with raw organic sheep's milk from Sardinian sheep bred in the wild*

*The company has the certification of organic products issued by BioAgriCert for the following products: The control code is IT BIO 007 205059.*