

Sabaco D'oc

famù
BIOLOGICO



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> More about Sabaco D'oc

For centuries the “sabaco” - which means conical whisker basket in Languedocian – has been the instrument to carry products from the mountains down to the plains and now the “sabaco d’oc” once more wants to transport the flavour and the art of “making” typical of our territory which – from the tall mountains to the Langa hills – has always boasted a strong culinary tradition they managed to maintain in time, thanks to a rural culture uncontaminated by fashion which has survived in the still existing farmsteads and granges.

Small producer’s search has focused on first-rate quality, considering the producing methods and privileging handicraft manufacturing based on biological breeding.

Following the track of the DOP cheese we have discovered niche market products deserving to be known by a wider public.

This way a route was open which is very rich. We intend to go on with our search along this route as we are sure that – as the old “philosophical” saying goes - “nothing lies in our soul which has not previously gone through the

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senses”.

We produce yogurth and cheese.

> Contacts

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