



The Organic Cheese Makers in Wiltshire.

De Luca is a family-owned organic cheese factory making exceptional cheese in Bishopstone a very small village located in the beautiful county of Wiltshire.

We are Italian artisans producing cheese in the traditional way respecting our Nonno Antonio recipes that have been passed on from father to son.

All the De Luca cheese are made locally in Wiltshire using 100% all natural British Organic certified milk coming from a farm located 500 meters away from us where cows graze free range in massive estate and milk is always fresh.

All have started in Italy - Latina in the 1930s with grandfather "Nonno Antonio" as a young shepherd he gathered few cows and with the help of experienced local cheese makers that have taught him the art of making mozzarella, ricotta, burrata and all the other pasta filata cheese, Now thanks to him today we are producing those cheese in the UK.

De Luca's philosophy is based on a combination of science and artisanal recipes, integrating the traditional values of Italian cheesemaking with local best organic cow milk fresh from the English countryside to make the finest fior di latte, burrata, provolone and ricotta cheese.

We aim to play our part in building a sustainable future by using products from Organic agriculture and recycled materials, supporting the local community and ensuring that British farmers are paid a fair price for their milk. In order to guarantee the best quality product, we ensure our milk comes from the best environment. The choice for us was easy: Wiltshire! Excellent organic soil, great biodiversity and, especially, a great community to welcome our project.

Source: [De Luca Website](#)