

MONNALISA

PECORINO FOGLIE DI NOCE

SALCIS

Tuscany, Italy



SENSORY PROFILE

Aging cheese in walnut leaves is in keeping with the tradition of the Siena area's forefathers who used this method to preserve Pecorino during the warm months. The protection offered by the leaves allows this pasteurized sheeps' milk cheese to age slowly, taking on strong and antique flavor characteristics that are long forgotten among other Pecorinos. Serve with honey.

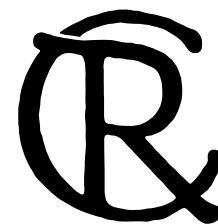
Ingredients: Pasteurized sheep's milk, rennet, salt

TRADITION

Salcis was founded in 1941 during WWII with the goal of unifying the Tuscan Salamis producers in the area of Siena. The Morbidi family, which owns Salcis today, traces its ownership back to Armando Morbidi, a society founder and owner of many Siena shops beginning in 1925. In the 1960s, the Society started its own dairy and began production of Pecorino cheeses in the tradition of Siena. Salcis uses only sheep's milk from herds of the Siena countryside. Cheese production begins within 24 hours of milking. The rennet is added in small vats to stay as close as possible to traditional, craft processing.

AGED	90 days
RETAIL SIZE	2.65 lb wheel
ITEM NO, for boat	06102
ITEM NO, for preorder by air	*06112
CASE	2 x 2.65 lb wheels

* Preorder cheese--speak with our sales team about our preorder cheese program.



**ROGERS
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