

MONNALISA PECORINO TREBBIONE



SALCIS

Tuscany, Italy

SENSORY PROFILE

The flavor of this raw sheep's milk cheese (Pecorino) changes during the year according to the seasonality of pasture vegetation and the sheeps' diet. It is characterized by a strong taste personality and a hay-colored rind. This cheese is not heated or pasteurized thereby maintaining many characteristics of the sheep's milk. Production is limited to periods when sheep are able to supply milk with the appropriate characteristics. The rind is solid and marked by holes of the natural fermentation. Accompany with a full-bodied red wine such as Brunello di Montalcino.

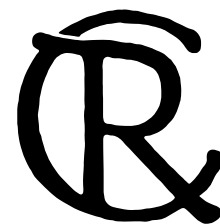
Ingredients: Raw sheep's milk, rennet, salt

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	120 days
RETAIL SIZE	5 lb wheel
ITEM NO	06101
CASE	1 x 5 lb wheel

REVISED 8/14/18



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COLLECTION**