

MONNALISA PECORINO GROTTINO

SALCIS

Tuscany, Italy



SENSORY PROFILE

Roughly 60 days after processing, Salcis selects the best cheeses and moves them into natural caves of rock and tuff (a rock made up of volcanic ash). The cheese rinds are coated with flaxseed oil and set to rest on pine wood shelves. Each cheese is monitored and turned at least once per week. The natural climate of the cave lets this Pecorino cheese age slowly creating an unmistakable and distinct flavor. The rind develops an intense rusty color while the paste is white and compact, with a tendency to crumble. Accompany with a Chanti Classico DOCG.

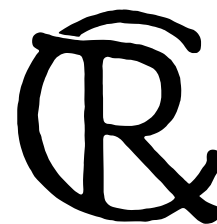
Ingredients: Pasteurized sheep's milk, rennet, salt

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	90-120 days
RETAIL SIZE	2.2 lb wheel
ITEM NO	06104
CASE	2 x 2.2 lb wheels

REVISED 5/26/17



**ROGERS
COLLECTION**