

MONNALISA FIORITA

SALCIS

Tuscany Italy



SENSORY PROFILE

A soft Pecorino cheese made with sheep milk, MonnaLisa Fiorita (meaning “flourish” or “flower”) is named for the edible flourishing rind of this type of cheese. This is part of a Piedmont tradition that makes a milder version of the Tuscan sheep’s milk white mold rind. For Fiorita, the rennet is added to the milk, after pasteurization. The resulting curd is cut into large pieces to help retain moisture and is transferred into forms, which are then hand-turned multiple times to induce the whey to exit. The forms are sprayed with an aqueous suspension of *Penicillium camemberti* which, during the short curing, contributes to the formation of a foamy layer of white. Under this white surface of silky white edible mold, there is a delicate sweet taste, balanced with the cheese’s soft texture.

Ingredients: Pasteurized sheep milk, salt, rennet, *Penicillium camemberti*

TRADITION

Salcis was founded in 1941 with the goal of unifying the Tuscan Salamis producers around 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 Siena tradition. 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	30 to 60 days
RETAIL SIZE	500 g
ITEM NO	*06105
CASE	6 x 500 g wheel

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

REVISED 8/7/2019

