

MONNALISA MARZOLINO



Tuscany, Italy



SENSORY PROFILE

A Marzolino is an Italian sheep's milk cheese traditionally produced in the springtime when cows could finally feed on green grass; "Marzolino" in Italian means "March cheese." At SALCIS, this 100% sheep's milk cheese is made in the rolling hills of Tuscany outside Siena in this locally beloved spring style, however, they are made all year round (from their own flock of sheep and supplemented with milk from neighboring farms). Marzolino is aged a minimum of 3 months. Its natural mold-mottled rind and unique shape give this cheese a rock-like appearance that conceals a paste that is deceptively tender in texture. Its clean, milky, toasty and nutty notes and springy, supple texture make it an approachable snacking cheese – perfect for an aperitif. Marzolino is a great melter and an incredibly versatile ingredient in the kitchen.

AGED	3 months
RETAIL SIZE	800 g oval
ITEM NO	R06108
CASE	4 ovals

Ingredients: Pasteurized sheep's milk, calf 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.



REVISED 4/25/24