

MONNALISA PECORONE



Tuscany, Italy

SENSORY PROFILE

Pecorone means “Big Pecorino;” this cheese is a fresh and tasty sheep’s milk made using traditional methods and aged for a year. It is firm and almost resembles a cheddar, but with the unique unctuous and rich texture that only sheep’s milk can deliver. It starts with a fruity sweetness on the palate, with more savory notes and a slightly bitter spiciness at the finish! This cheese is produced only January through June, and due to its long aging, there is very limited availability.

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.

AGED	12 months
RETAIL SIZE	12 kg wheel
ITEM NO	R06107
CASE	1/case



REVISED 4/25/24