

CACIO DI FOGLIANO



Tuscany, Italy



SENSORY PROFILE

Cacio di Fogliano is raw sheep's milk 100% from their own herd. This is a semi-soft mild cheese that takes on the notes of the varying herbs the sheep graze on throughout the year.

Ingredients: Raw sheep's milk, salt, rennet.

TRADITION

SALCIS was founded in 1941 during WWII with the goal of unifying the Tuscan Salami 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 1960's, 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 from the Siena countryside. Cheese production begins within 24 hrs of milking. The rennet is added in small vats to stay as close as possible to traditional craft processing.

AGED	60 days
WEIGHT	1.2 kg
CASE	6
ITEM NO	R06110



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