

# FIORITA

*Morbidi*  
SIENA 1925

**MORBIDI**

*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 candidum*

## TRADITION

Synonymous with “eating well,” MORBIDI, formerly known as SALCIS, was founded in 1941 during WWII with the goal of unifying the Tuscan salami producers in the Siena area. The Morbidi family, which owns MORBIDI today, traces its ownership back to Armando Morbidi, a founding member of the company and the owner of several shops in Siena since 1925. In the 1960s, the company established its own dairy and began producing Pecorino cheese in the traditional style of Siena. MORBIDI uses only sheep’s milk from herds raised in the Siena countryside, and cheese production begins within 24 hours of milking. The rennet is added in small vats, staying true to traditional artisanal methods. Known for its close eye on sustainability and a short supply chain, MORBIDI reflects the family’s commitment to preserving their heritage while embracing the future.

AGED	30 to 60 days
RETAIL SIZE	250g
ITEM NO	ML058
CASE	6 wheels



REVISED 4/18/2025