

# FOGLIE DI NOCE



*Morbidi*  
SIENA 1925

**MORBIDI**

*Tuscany, Italy*

## SENSORY PROFILE

Preserving cheese in walnut leaves is in keeping with the tradition of the Siena area's forefathers who used this method to preserve Pecorino during the warm months. The protection offered by the leaves allows this pasteurized sheep's milk cheese to age slowly, taking on distinct antique flavor characteristics that are long forgotten among other Pecorinos; the leaves impart an aroma of damp forest floor, evoking a rainy spring walk with every bite. We bring this cheese in at a younger age profile, to preserve the natural lusciousness of the sheep's milk in a semi soft pecorino that is typically consumed in the region for breakfast and aperitivo with a drizzle of honey.

2022, SOFI Gold Award, Best Non-Cow's/Mixed Milk Cheese

AGED	90 days
RETAIL SIZE	12g
ITEM NO	ML082
CASE	2 wheels

## INGREDIENTS:

Pasteurized sheep's milk, rennet, salt

## 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.



REVISED 5/22/2025