

## MARZOLINO

*Morbidi*  
SIENA 1925

**MORBIDI**

*Tuscany, Italy*



### SENSORY PROFILE

A Marzolino is an Italian sheep's milk cheese traditionally produced in the springtime when the flocks could finally feed on fresh grass; "Marzolino" in Italian means "March cheese." At MORBIDI, this pecorino is made year-round in the rolling hills of Tuscany outside Siena in this locally beloved spring style from the milk of 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.

### INGREDIENTS:

Pasteurized sheep's milk, calf 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.



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