

PECORINO GROTTINO

Morbidi
SIENA 1925

MORBIDI

Tuscany, Italy



SENSORY PROFILE

Roughly 60 days after processing, MORBIDI selects the best cheeses and moves them into natural caves of rock and tuff (a rock made up of volcanic ash). The cheese rinds are coated with flaxseed oil and set to rest on pine wood shelves. Each cheese is monitored and turned at least once per week. The natural climate of the cave lets this Pecorino cheese age slowly creating an unmistakable and distinct flavor. The rind develops an intense rusty color while the paste is white and compact, with a tendency to crumble. Accompany with a Chianti Classico DOCG.

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

AGED	90-120 days
RETAIL SIZE	1.2kg wheel
ITEM NO	ML087
CASE	2 wheels



REVISED 4/18/2025