

# PECORINO TREBBIONE

*Morbidi*  
SIENA 1925

**MORBIDI**

*Tuscany, Italy*



## SENSORY PROFILE

The flavor of this raw sheep's milk cheese (Pecorino) changes during the year according to the seasonality of pasture vegetation and the sheep's diet. Trebbione has pronounced fruity, buttery and slightly boozy flavors that accompany a supple, elastic paste due to the cheeses' hay and linseed oil rind designed to seal in moisture as the cheese ages. This cheese is not heated or pasteurized thereby designed to maintain the inherent flavor characteristics of the sheep's milk. Production is limited to periods when the flocks are able to supply milk with the appropriate characteristics. Accompany with a full-bodied red wine such as Brunello di Montalcino.

## INGREDIENTS:

Raw 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.



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