

PECORONE



Morbidi
SIENA 1925

MORBIDI

Tuscany, Italy

SENSORY PROFILE

Pecorone means “Big Pecorino;” this cheese is a bright and tasty sheep’s milk made using traditional methods and aged for a year. This big cheese has a delectable texture that is bursting with flavor: it starts bright and sweet then culminates with deeply savory and brothy mouthwatering notes. This cheese is produced only January through June, and due to its long aging, there is very limited availability.

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.

AGED	12 months
RETAIL SIZE	12 kg
ITEM NO	ML092
CASE	1 wheel



REVISED 4/18/2025