

PECORINO TOSCANO DOP

Morbidi
SIENA 1925

MORBIDI

Tuscany, Italy



AGED	2 months
RETAIL SIZE	1.5kg
ITEM NO	DPO1
CASE	4 wheel

SENSORY PROFILE

A Pecorino cheese made only from sheep's milk that comes from certified areas of Tuscany, characterized by the scarcity of grass, but rich in essential things that are particularly aromatic as "nepitella" (type of mint), wild mint, thyme, "rucola" and others.

It's produced according to the regulation of the Authority of Defence, on the base of traditional working. The product appears with an immediate taste and with colour and can be eaten from 20 days after its production.

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 2/18/2026