

FAGOTTO



Morbidi
SIENA 1925

MORBIDI

Tuscany, Italy

SENSORY PROFILE

Imagine sheep's milk Taleggio nestled in rustic elegance—that's Fagotto. This semi-soft marvel boasts a rich, deep flavor, smooth paste, and creamy texture, with a slightly sweet and salty finish from weekly hand-salting. The name means "bundle" in Italian, honoring the distinctive basket-weave pattern pressed into its rind—a technique that allows the cheese to breathe and develop its uniquely complex character.

Created in the Sienese hills, Fagotto blends the lush, buttery qualities of a washed-rind cheese with the subtle complexity that only sheep's milk can deliver. Serve it at room temperature on a cheese board, or melt it over polenta for pure decadence. Pair with robust red or crisp white wine.

INGREDIENTS:

Pasteurised sheep milk, salt, rennet, enzyme

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

AGED	30 - 45 days
RETAIL SIZE	0.5kg
ITEM NO	ML001
CASE	4 wheels



REVISED 2/18/2026