

FAGOTTO



Tuscany, Italy

SENSORY PROFILE

Think sheep's milk Taleggio with a rich deep flavor, smooth paste, creamy texture, and slightly sweet and salty finish from the hand-salting each week.

Ingredients: Pasteurized sheep's milk, salt, rennet.

TRADITION

SALCIS was founded in 1941 during WWII with the goal of unifying the Tuscan Salami producers in the area of Siena. The Morbidi family, which owns SALCIS today, traces its ownership back to Armando Morbidi, a society founder and owner of many Siena shops beginning in 1925. In the 1960's, the Society started its own dairy and began production of Pecorino cheeses in the tradition of Siena. SALCIS uses only sheep's milk from herds from the Siena countryside. Cheese production begins within 24 hrs of milking. The rennet is added in small vats to stay as close as possible to traditional craft processing.

AGED	60 - 70 days
WEIGHT	500g
CASE	9
ITEM NO	R06109



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