

RISO DI GRUMOLO DELLE ABBADESSE - CARNAROLI



CODE 93713

COUNTRY OF ORIGIN Italy, Veneto

WEIGHT 1 kg

Carnaroli rice, farmed in the area of Grumolo delle Abbadesse since 1500

DESCRIPTION	Carnaroli rice, a variety farmed in the area of Grumolo delle Abbadesse
APPEARANCE	Large, compact, well-shelled grains
TASTE	Rustic, aromatic and with big personality; during cooking you can feel notes of acacia flowers, straw, yeast
PRODUCER	Azienda Agricola Francesco De Tacchi - Gazzo (PD) - Veneto
OUR SELECTION	This long grain rice is considered one of the best Italian varieties. The starch contained in its grain is rich in amylase and thanks to this peculiarity, Carnaroli is perfect for all rice dishes and ideal for risottos and rice salads
CURIOSITY	The Carnaroli rice is produced from an antique rice field that dates back to 1500, as shown from original documents from the Serenissima Repubblica di Venezia archived in the company. The cultivation is managed with the aim to obtain the best results in quality, and this occurs also thanks to the characteristics of the territory particularly suited to the rice culture
SUGGESTIONS	Perfect for salads, fried rice balls, timballi and of course for risotto, in particular with fish
