

RISO CARNAROLI INTEGRALE

'RISERVA SAN MASSIMO'



CODE	93776
COUNTRY OF ORIGIN	Italy, Lombardy
WEIGHT	1 kg

100% Carnaroli brown rice, grown in a nature reserve

DESCRIPTION	100% Carnaroli whole grain rice, grown in the fields scattered among the woods of the San Massimo Reserve, in the Ticino Park, in Lombardy
APPEARANCE	The beans have a characteristic hazelnut color and a natural tone that derives from the removal of only the external peel of the grain, the so-called husk or glumella; this type of refining allows to maintain all the organoleptic and nutritional qualities of rice such as: fibers, proteins and carbohydrates, without the use of chemicals
PRODUCER	Riserva San Massimo - Gropello Cairoli (PV) - Lombardy
OUR SELECTION	This rice is born inside the San Massimo Reserve, in the heart of the Ticino Park, in fields irrigated by abundant spring water and comes worked with sustainable techniques for health and the environment. The production process takes place completely in the traditional way. The drying is carried out at low temperatures with a modern methane gas system. The rice is then stored in ventilated silos, such as once, without any preservatives, then it is piled in small batches. Packaging takes place in a protected atmosphere
CURIOSITY	Carnaroli rice from Riserva San Massimo is born in the heart of the Ticino Park, in the municipality of Gropello Cairoli (PV). An uncontaminated environment which extends over about 400 hectares. The natural spaces are interspersed with agricultural areas, rows of fruit trees, rotting meadows and poplar groves. An environment rich in water and biodiversity, where many animal and plant species coexist. The most fertile fields are used for production of the authentic Carnaroli, grown despite the limited yield, the long production times and the great difficulty of production.
SUGGESTIONS	It is a rice suitable for the best cold risottos and rice salads due to its great gastronomic qualities, in particular the low stickiness and the excellent resistance of cooking. The cooking time for 100g is 35-40 minutes, for 400g it is 40-45 minutes