

# CARNAROLI RICE CASCINA OSCHIENA



<b>CODE</b>	93827
<b>COUNTRY OF ORIGIN</b>	Italy, Piedmont
<b>WEIGHT</b>	500 g

Carnaroli Italian rice, produced by Cascina Oschiena in Vercelli province

<b>DESCRIPTION</b>	Carnaroli Italian rice, cultivated in Cascina Oschiena, an Ecological Biodiversity Protected area - Natura 200, and certified Friend of the Earth
<b>APPEARANCE</b>	The grain is pearled with a tapered shape
<b>TASTE</b>	Good aromatic balance
<b>PRODUCER</b>	Cascina Oschiena - Crova (VC) - Piedmont
<b>OUR SELECTION</b>	In our Cascina Oschiena selection we cannot leave out Carnaroli Classic, one of the best Italian rices, able to blend and enhance flavours and foods. This rice is cultivated strictly following integrated production techniques: guaranteeing top quality production and environment safeguard. We find in the rice the same attention that Alice Cerutti puts during the cultivation: Cascina Oschiena has obtained the EU recognition of Special Protection Area and since 2019 has become "Nature Reserve" thanks to the conversion of 25 hectares previously dedicated to the cultivation of rice into the creation of wetlands for the protection and enhancement of biodiversity
<b>CURIOSITY</b>	Why is this Carnaroli called Carnaroli "Classic"? Classic is the term that guarantees the authenticity and purity and distinguishes this true ancient variety from the Carnaroli-type modern varieties created for industrial agriculture. At Cascina Oschiena, Alice is among the few farmers in Italy that still grow ancient varieties maintaining their historical uniqueness and keeping quality alive
<b>SUGGESTIONS</b>	Carnaroli grains have the perfect cooking resistance. It is therefore ideal for finest preparation of risottos. Cooking time: 16-18 minutes