



CARNAROLI WHITE RICE CASCINA SAN MAIOLO

100% Monovarietal in purity

SPECIES and SUBSPECIES

Oryza sativa-japonica

CLASSIFICATION OF VARIETIES

Long Grain Carnaroli Rice - class A

CULTIVATION SITE

Farmstead "Cascina San Maiolo" / Novara

KIND OF PRODUCTION

Integrated production

SEED

Certified and traceable seed reproduced on Italian soil (as per Region Piedmont Guidelines)

SOWING AND HARVEST TIME

May-October

DRYING SYSTEM

Subject to drying process with self-produced green energy until the rice grain reaches a 12% moisture.

VESTING PERIOD

After drying the raw rice is stoven in our silos for a vesting period of at least 4 months.

REFINING

Raw rice is stone-processed in small lots in order to enhance grain's organoleptic qualities, and to grant product traceability.

PACKAGING

Vacuum-packed to best maintain rice fragrance and integrity.

CERTIFICATIONS



AZIENDA AGRICOLA CESARE TROMELLINI FAMILY MANAGED AGRICULTURAL COMPANY

Via Case Sparse, 3 - Torrion Quartara - 28100 Novara (Italy) - info@cascinasanmaiolo.it - www.cascinasanmaiolo.it