



## WHOLE GRAIN CARNAROLI 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

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