

APOLLO AROMATIC RICE



Piedmont, Italy

SENSORY PROFILE

Apollo is a long-grain aromatic variety of rice, and presents an Italian alternative to Jasmine rice, famous for its natural fragrant floral aroma. It is highly digestible, fluffy, and quick-cooking, ideal for a side dish to vegetables, meat, or fish. Cascina Oschienna is one of only five farms in Italy to grow ancient, classic varieties of rice.

TRADITION

Cascina Oschienna is a one-of-a-kind rice producer and biodiversity champion headed by Alice Cerutti in the region of Piedmont, Italy. Classic Arborio, Classic Carnaroli, and farro are just some of the ancient grains they grow on their land, 25 hectares of which have been turned into a nature preserve (where the migratory bird Blacktailed Godwit that inspired their logo can often be found). They practice the historical method of rice farming through flooding, using a gravity-based system of funneling naturally flowing water from the nearby mountains to flood their fields and replenish the groundwater. Their ancient varieties of rice are soft-milled and unaged. Cascina Oschienna is a member of the ECORice project. For Alice and Oschienna, growing rice means being a steward of the environment.

CERTIFIED FRIEND OF THE EARTH



2021: SOFI Silver, Outstanding Bean/Grain/Rice

RETAIL SIZE	1kg box
ITEM NO	CO1000
UPC	8057094230297
CASE	12/case
CASE WEIGHT	26 lbs.
RETAIL SIZE	500g box
ITEM NO	CO1005
UPC	8057094230334
CASE	6/case
CASE WEIGHT	7 lbs.



REVISED 4/24/2023