

CLASSIC ARBORIO RICE



Piedmont, Italy

SENSORY PROFILE

Arborio is a classic variety of rice, with a large pearled grain and ideal for the best preparations of risotto. It gives a natural creaminess when blended with any ingredient. The "Classic" distinction guarantees this is an ancient variety of Arborio, and Cascina Oschiena is one of only five farms in Italy to do so.

TRADITION

Cascina Oschiena 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 Oschiena is a member of the ECORice project. For Alice and Oschiena, growing rice means being a steward of the environment.

CERTIFIED FRIEND OF THE EARTH



RETAIL SIZE	1kg box
ITEM NO	CO2000
UPC	8057094230280
CASE	12/case
CASE WEIGHT	26 lbs.

RETAIL SIZE	500g box
ITEM NO	CO2005
UPC	8057094230327
CASE	6/case
CASE WEIGHT	7 lbs.



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