

GRANATO WHOLE GRAIN RICE



Piedmont, Italy



SENSORY PROFILE

Granato (“garnet” in Italian) is a new unique red rice on the market, and Cascina Oschiena is only one of a few farms cultivating it. Granato is an aromatic whole-grain variety of rice with red grains and a delicate aroma. It is high in antioxidants, protein, fiber, and minerals. Granato’s health benefits, organoleptic properties, and versatility in the kitchen makes it a great choice for cooking rice. It is excellent combined with vegetables, meat, fish, and cheese appetizers – or seasoned alone with herbs and olive oil! Granato has a short growing cycle and that allows Cascina Oschiena to plant other grains after it in a practice of crop rotation, which improves soil health.

CERTIFIED FRIEND OF THE EARTH



TRADITION

Cascina Oschiena is a one-of-a-kind rice producer and biodiversity champion headed by Alice Cerutti in the region of Piedmont, Italy. They are one of only five farms in Italy to grow ancient, classic grain varieties, like Classic Arborio, Classic Carnaroli, and farro. They turned 25 hectares on their land 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.

RETAIL SIZE	1 kg box
ITEM NO	CO8000
CASE	12/case
CASE WEIGHT	26 lbs.
RETAIL SIZE	500 g box
ITEM NO	CO8005
CASE	6/case
CASE WEIGHT	7 lbs.



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