



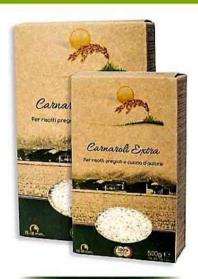
More than one-hundred years ago, in the Po Valley, a story took place. This story, like every big challenge, is made by men and passion.

A passion born from the experience and love for the land and its fruits that, from generation to generation, passed down its values and principles till today. Today through the direct control on the entire production chain, grants a superior quality and a unique flavor to its products.

The wide range of recipes can satisfy the finest tastes and catch with its flavors always balanced between tradition and innovation.

For an authenticity born from the land and that comes directly to your table .

Our Best Quality Italian Rice



CARNAROLI Peso/Weight: 500 gr, 1 Kg



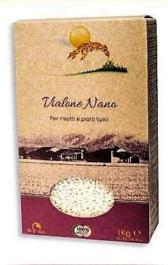
Peso/Weight: 500 gr, 1 Kg



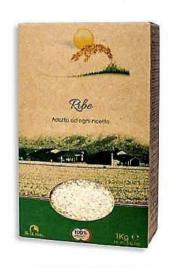
Peso/Weight: 500 gr, 1 Kg



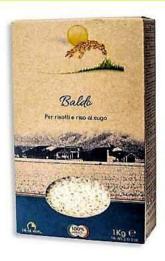
ORIGINARIO
Peso/Weight: 1 Kg



VIALONE NANO
Peso/Weight: 1 Kg



Peso/Weight: 1 Kg



BALDO Peso/Weight: 1 Kg



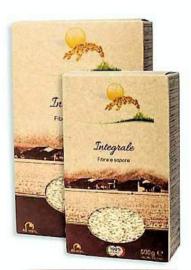
PARBOILED
Peso/Weight: 1 Kg

i nostri Integrali



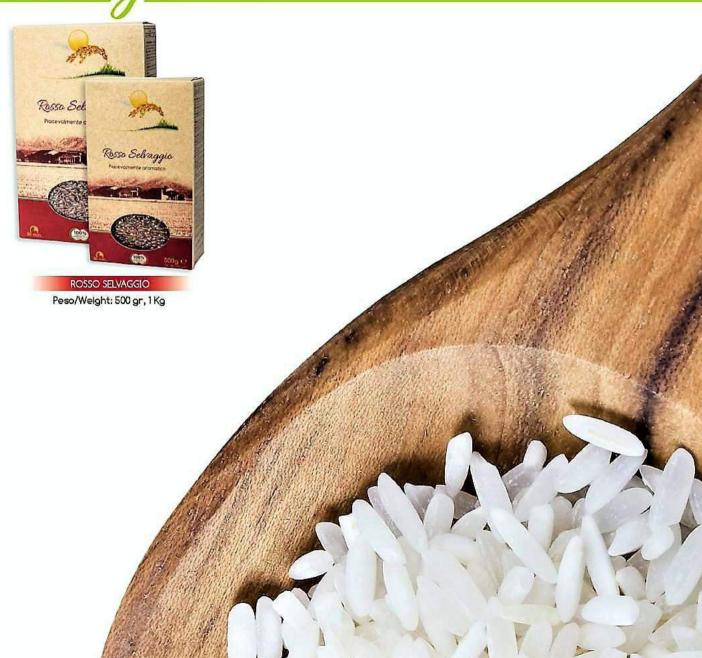
NERONE

Peso/Weight: 500 gr, 1 Kg



INTEGRALE

Peso/Weight: 500 gr, 1 Kg



Our Black brown Rice

The Nerone rice is an extra quality black brown rice. This means that it contain only 1/3 of the total shortage fixed by law. The rice seed presents an intense and shining dark color, due to the high concentration of anthocyanin, the famous color molecules with an important antioxidant function and contained also in blueberries. The anthocyanin play an important role on the whole organism and are a natural antidote against ageing. In particular:

- Fight the capillary fragility (cellulite, varicose veins, hemorrhoids)
- Thanks to their anti-edema action, they're very useful to solve water-retention problems
- Important for eye fragility and capillary permeability
- They're a cure-all for the whole cardiovascular system
- Characterized by a scavenger action against the free radicals and carcinogenic agents

The black brown rice Netrone, is an health allied:

- It is rich in anthocyanin with antioxidant action
- It contain 4 times more iron than other rice varieties, that makes this rice functional for anemia and tiring cases
- It is a silicon source, an important mineral salt for the bone metabolism
- It is a selenium source, a strong antioxidant
- It is a magnesium source, 12% more than the other black rice varieties
- It is a phosphorus source, 34% more than the other black rice varieties
- It has 7% less calories than the other black rice varieties

In the kitchen: Nerone rice goes well with fish, shellfish and mussels. It is also perfect for rice salads or simply boiled and dressed with oil.

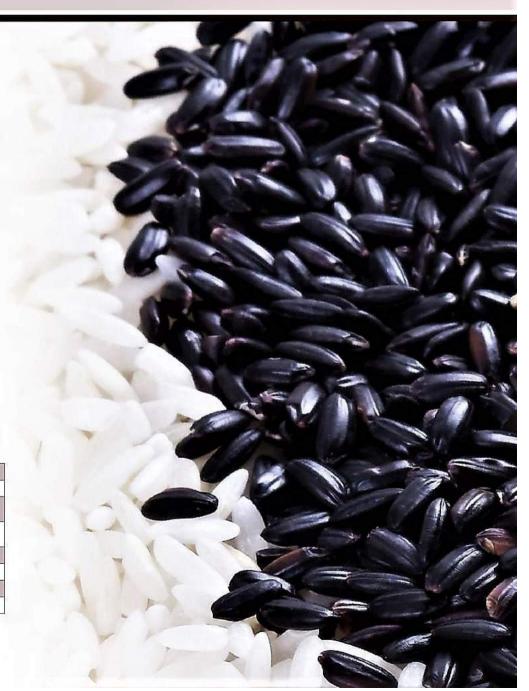
Our Black brown Rice



NERONE

Peso/Weight: 500 gr, 1 Kg

Energia / Energy	325 kcal - kj 1377
Proteine / Protein	9,9 9
Carboidrati / Carbohydrate di cui zuccheri / of which sugars	63.7 g 1.2 g
Grossi/ Fat di cui saturi/ of which saturates	3.4 g 0,9 g
Fibra alimentare / Dietary fiber	8,5 g
Sodio / Sodium	0,0 9
Fosforo / Phosphorus	404 mg (51% RDA)
Magnesio / Magnesium	114 mg (38% RDA)



Our Red Wild Rice

The "Selvaggio" red rice is an high quality red brown rice. The red rice is originated from Camargue, but today it is cultivated by an exclusive right in the Po valley.

The seed present a shining ruby red color, and it is rich in fiber and mineral salts.

In the kitchen it is perfect with fish, meat and cheese. It is also excellent for salads or simply boiled and dressed with olive oil.

Red rice, particularly fragrant aroma and sweet taste.



ROSSO SELVAGGIO

Peso/Weight: 500 gr, 1 Kg

The Red Wild



Our tasty Risottos Microwaveable

Tasty risottos

ours risottos are made with traditional recipes, dosing high quality dehydrated vegetables with our best rice, Carnaroli. We obtain a delicious and healthy dish, easy and quick to be prepared.

the risottos are natural products, additive and preservative free and without the addition of monosode glutamate. They are packed in transparent bags to show the richness and quality of the content. The controlled atmosphere guarantees an always fresh product.

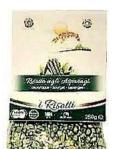
Easy Risotto with MICROWAVE

Instructions: pour the content of the bag in a microwavable bowl with 620 ml cold water and cook for 15 minutes, 660 W. Stir in a little butter & parmesan cheese and salt to taste.





with porcini mushrooms aux cepes Peso/Weight 250 gr





with osporogus aux asperges Peso/Weight 250 gr



Risotto ai carciofi

with artichokes Peso/Weight 250 gr





Risotto al peperoni

with bell peppers aux polyrons doux Peso/Weight 250 gr





Nicotto:

with solman Peso/Weight 250 or





Risotto alle verdure

with vegetables aux légumes Peso/Weight 250 gr





Risotto oali scinaci

with spinoch aux epinards Peso/Weight 250 gr





Risento a) limente

with lemon au citron Peso/Weight 250 gr





Risotto al radicchio

with radicchio au radicchio de Trevise Peso/Weight 250 gr

Our tasty Risottos Microwaveable



Risotto alle ortiche

with nettles aux orties Peso/Weight 250 gr



Risotto

with pumpkin curge Peso/Weight 250 gr



Risotto con porri e patate

with leeks and potatos poireaux & pommes de terre Peso/Weight 250 gr



Risotto comodoro e basilico

with tomato and basil tomate & basilic Peso/Weight 250 gr



Risotto zucchine

with shrimps and zucchini crevettes et courgettes Peso/Weight 250 gr



Risotto alle melanzane

with aubergine
Peso/Weight 250 gr



allo zatterano

with saffron safran Peso/Weight 250 gr



Risotto al tartufo

with truffles truffes Peso/Weight 250 gr



al nero di seppia

with squid ink noir des seiches Peso/Weight 250 gr



Risotto al curry

with curry
Peso/Weight 250 gr



Risotto al cacio e pepe

with cheese and black peoper fromage & poivre noir Peso/Weight 250 gr



Risotto

with carbonara souce oeuf & poitrine fumé Peso/Weight 250 gr

Our Pearl Barley & Spelt Risottos

A classic dish rich in traditional flavor, rustic and elegant in the same time. and are the alternative to the more famous risotto (practically we cook pearl barley or spelt as we do with rice for our risottos), the perfect choice for people who would like to replace rice with a different cereal. They are prepared with pearl barley or spelt coming from Italian countryside and seasoned with select dehydrated vegetables to create the perfect combination for an original, tasty and delicate dish. The useful and handy pack of 250 gr makes this product easy to cook, you have only to add water to obtain in 8-10 minutes 3 portions ready to eat.



Orzotto al funghi porcini

borley with porcini mushrooms orge & cépes Peso/Weight 250 gr



Orzotto pomodoro e basilica

borley with tomato and basil orge tomates & basilic Peso/Weight 250 gr



Orzotto alle melanzane

borley with gubergine orge & aubergine Peso/Weight 250 gr



Orzott

borley with pumpkin orge avec courge Peso/Weight 250 gr



Farrotto al funghi porcini

spelt with porcini mushrooms épeautre & cépes Peso/Weight 250 gr



Farrotto omodoro e basilico

spelt with tomato and basil épeautre, tomates & basilic Peso/Weight 250 gr



Farrotto alle melanzane

spelt with oubergine épeautre & aubergine Peso/Weight 250 gr



spelt with pumpkin épeautre avec courge Peso/Weight 250 gr

Our Snapshot Corn Polenta

Ready polenta

Polenta is the traditional country dish of Northern Italy. You can taste the polenta with porcini mushrooms, the polenta with truffles and the polenta with vegetable.

These product bring together the convenience of preparation with the pleasure of enjoying a dish made with natural and selected ingredients.

So that you can taste in a few minutes one of the more ancient recipes of Italian culinary tradition.



Our Ready Pasta

Ready pasta

You can taste one of the symbols of Italian cuisine in a useful pack easy to cook and ready to eat.

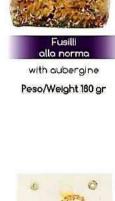
Pasta is the Italian food par excellence and has developed a range of classical delicious recipes to let you bring a piece of Italy on your table.

The useful pack is so easy to prepare to meet the needs of modern life.

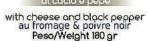
The result is a tasty dish made with selected ingredients, ideal for a family lunch or for an improvised dinner. Our Pasta is perfect for whom loves the italian tradition, they can satisfy even the finest taste.













with carbonara sauce oeuf poitrine fume poivre noir Peso/Welght 180 gr

