

VENERE WHOLEGRAIN RICE



CERTIFIED FRIEND OF THE EARTH



RETAIL SIZE	1kg box
ITEM NO	CO4000
UPC	8057094230303
CASE	12/case

REVISED 10/19/2020

CASCINA OSCHIENA

Piedmont, Italy

SENSORY PROFILE

Venere is a whole-grain variety of rice with black grains and a distinctive fresh baked bread aroma. Its strong color comes from anthocyanins, which are antioxidants found in the plant. It is rich in protein and minerals and highly digestible. Venere is excellent combined with vegetables, meat, or fish – or seasoned alone with herbs and olive oil! Cascina Oschiena is one of only five farms in Italy to grow ancient, classic varieties of rice.

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.

