



RISERVA
SAN MASSIMO®





The Carnaroli della Riserva, rich of organoleptic qualities, is the results of a constant and careful selection to offer only the best and homogeneous grains. The excellent quality of our product is clear from the first taste. It holds within it the aromas of the Riserva and keeps its firmness when cooked, guaranteeing perfect results with every dish.



AUTHENTIC

because it grows in the Ticino Valley, in a one-of-a-kind place, rich in biodiversity: Riserva San Massimo, an “EU Special Interest Site”.



SUSTAINABLE

because all farming phases are respectful of biodiversity and aimed at safeguarding the environment



TRADITIONAL

because it goes through a 2 hour long, fine-grain stone, husking process aimed at not stressing the grain



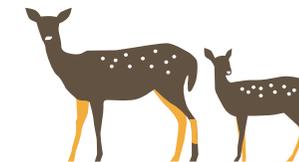
DELICATE

because it contains all the flavors of the Riserva and holds all organoleptic qualities built during its cultivation



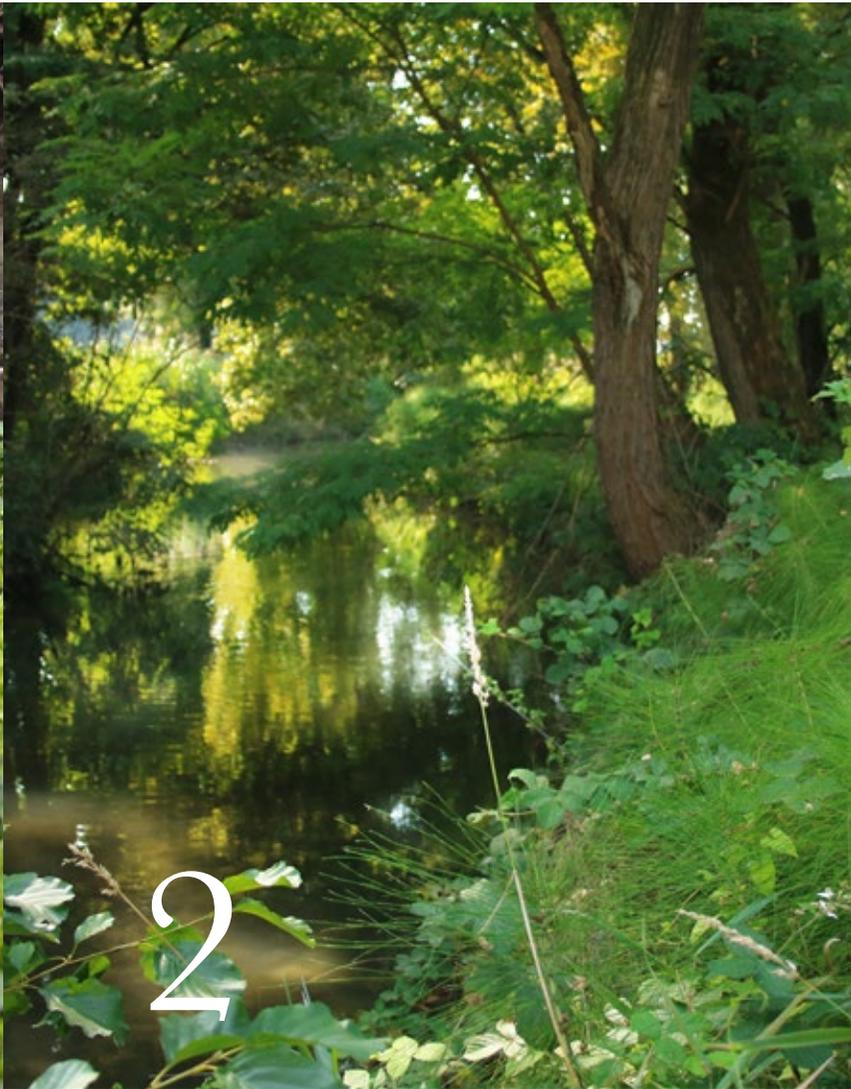
GENUINE

because it drinks the pure water of our own springs and feeds on the organic substance abundant in the Riserva



PRECIOUS

because all of our fields have kept the same morphological shape though the years, each limited in size and with its own name



THE WATER CYCLE

Riserva San Massimo's water is the vital element that allows the spreading of the organic substance that renders our peaty soil unique. The water used for the cultivation of our rice comes directly from the Riserva's 44 natural springs. It is enriched by flowing through over 400 hectares of uncontaminated woods and ends its course naturally flooding our rice paddies. The wealth and fertility of our land is an added value that is found within each grain.



THE RISERVA

Riserva San Massimo covers an area of over **600 hectares** in the heart of the **Ticino Valley** - an ansa that has changed its path over the years and proved to be extraordinary fertility. There is a sub-layer of peat composed mainly of micro-organisms and vegetable remains throughout the area: **this valuable fertile layer**, which is characteristic of the site, is a perfect basis for our crops: the authentic Carnaroli, both white and integral, the Rosa Marchetti e the Vialone Nano. The exceptional fertility of our land allows us to fertilise the soil very little using organic substances and to use low-impact farming techniques. The production takes place on about 200 hectares, the remaining 400 hectares are an imposing natural forest where many species of flora and fauna find their ideal habitat and the conditions to complete their life cycle. **The high biodiversity level** of Riserva San Massimo stems from a thorough and continuous effort to protect and enhance its environment in all its unique aspects.



QUALITY AND TRADITION FROM THE FIELD TO THE TABLE

The attention we dedicate to our rice is maximum in all stages of growth and we only harvest it when it has reached the perfect degree of ripeness. a delicate process that lasts about 24/30 hours. To lower the percentage of humidity, we use a methane gas system with a heat exchanger that keeps the organoleptic qualities unaltered. Only with natural gas drying, when the bag is opened it is possible to smell the characteristic scent of the freshly harvested cereal. The rice is then put to rest in ventilated silos and, in small batches, is slowly stone-piled by rubbing to remove the outer husk (lolla) and obtain the white rice. Before packaging, three selection steps take place: two at the optical sorter where all imperfections are discarded (broken grains, machined and too small in size) and a further step with a screen just before packaging, eliminating the latest imperfections. The discarded rice is used for foraging the animals that live in the Reserve. After the careful selection of the rice, we move on to packaging under food nitrogen (ATM), the best solution to protect the organoleptic qualities of the rice and preserve it over time. Each bag is manually inserted inside the carton packs, allowing the last operator quality control. At the very end we store the product in a controlled temperature warehouse.



WHY EAT RICE? BECAUSE IT'S HEALTHY.

Rice is one of the healthiest foods than can be included in our diet, it is a real treasure of properties and benefits and also of excellent taste.



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