

# Origini

CAPOLAVORI  
DI NATURA

RISO  
VIGNOLA  
1880





## RISERIA VIGNOLA: A TRADITION IN INNOVATING.

From a company that has turned innovation into its strength, since it was founded in 1880, comes a collection of rice created to surprise with their goodness and beauty.

# Origini

CAPOLAVORI DI NATURA

From Giovanni Vignola's quest for excellence, a unique selection of rice with noble origins, such as the prized stone-milled varieties from the Vercelli area or the best Asian crops. The authentic beauty of nature in its most diverse forms of interpretation becomes a multi-sensory pleasure in a nuanced collection that inspires extraordinary creations.

MASTERPIECES OF NATURE describes a collection of rice with lingering aromas, unexpected colour and intense flavour, turning each recipe into a masterpiece. A tribute to Nature, to which we owe these unique creations.



# THE PRIVILEGE OF CHOICE

This new high-quality range of rice offers a choice of varieties:

- **VERELÉ** is a type of rice listed in the Register of Rice Cultivars as “Long-grain rice type A” with a black aromatic pericarp, resulting from spontaneous hybridisation in the Vercelli plains. A long, semi-tapered, coarse grain with a slightly extended central core (known as “perla”), pointed end and round section.
- **CARNAROLI** is a historical variety of rice cultivated in Italy and the most widely used for risottos. The elongated grains have a high percentage of amylose which ensures the absence of stickiness in cooking and a firm consistency.
- **BASMATI** is a highly prized ethnic variety - its name in Hindi means “queen of fragrance” because of its unmistakable sandalwood aroma. It has fine, elongated grains with a crystalline appearance and intense aromas, especially when cooked.
- **BOMBA** is a historical Spanish rice variety, traditionally used for paella. The grains are round, pearly white and hold their shape, remaining firm even after prolonged cooking.

## FIOR D'HIMALAYA

LONG GRAIN BASMATI RICE

A highly prized type of Basmati rice with a fine aroma that originates in the fertile Punjab region. With grains that double in length when cooked, it has the largest grain in the world and a low glycaemic index. Soft texture and consistency for an aromatic rice with a pleasant taste.

**EXTRA LONG, THIN GRAINS FOR PREPARING EXOTIC AND SOPHISTICATED DISHES.**

🕒 6-8 min

## ORO DI SPAGNA

ROUND GRAIN BOMBA RICE

Top-quality Bomba rice, a highly prized short grain variety grown in Spain which has truly unique qualities. Limited production for a top-quality rice with a rounded grain and excellent ability to absorb aromas and flavours, considered to be the best in the world for paella.

**LARGE, COMPACT, ROUND GRAINS, PERFECT FOR PAELLA, IDEAL FOR RISOTTO AND SOPHISTICATED RECIPES.**

🕒 15-20 min

## NERO ESSENZIALE

VERELÉ LONG GRAIN BROWN BLACK RICE

Whole grain black rice due to the outer coating of the grains. A source of fibre and rich in nutritional substances, it releases a characteristic aroma during cooking reminiscent of freshly baked bread.

**ELONGATED, SMOOTH GRAINS, IDEAL FOR SALADS AND SIDE DISHES.**

🕒 25-30 min

## VIOLA INTENSO

VERELÉ SEMI-FINISHED LONG GRAIN BLACK RICE

Amazing rice that starts out with a black pericarp and, after the first milling, assumes bright purple highlights. Rich in nuances, it releases aromatic scents and gives a pleasant creaminess combined with a firm and tasty grain.

**CRUNCHY GRAINS, IDEAL FOR SALADS, RISOTTO, AND UNIQUE AND ORIGINAL DISHES.**

🕒 18-20 min

## ROSA PURO

VERELÉ LONG GRAIN BLACK RICE

Elegant rice from the milling of black whole grain rice: the husk is removed through stone milling giving it its unusual, elegant pinkish colour. The intense aroma brings out the flavour of a wide variety of ingredients and gives every recipe a special memorable touch.

**FULL-BODIED GRAINS CRUNCHY, IDEAL FOR RISOTTOS.**

🕒 12-14 min

## BIANCO ESSENZIALE

ORGANIC CARNAROLI CLASSICO RICE

The king of Italian rice, Carnaroli Classico Bio (Classic Organic Carnaroli), with large, elongated grains, that are highly compact with a characteristic central core. “Classico” because it is generated exclusively from original Carnaroli seeds and controlled by the Ente Nazionale Risi (Italian Rice Board).

**LARGE, FULL-BODIED GRAINS CRUNCHY, IDEAL FOR CREAMY RISOTTOS.**

🕒 15-17 min







## A SATISFYING EXPERIENCE FOR EVEN THE MOST DISCERNING PALATES.

This selection, stemming from Giovanni Vignola's dedication to quality, is aimed at food lovers and anyone constantly on the lookout for new gastronomic experiences.

## EXCELLENCE IN CONSUMER FORMAT.

The top quality of the Origini range is enhanced by the eye-catching, compact packaging, giving anyone the opportunity to create a masterpiece in the kitchen, even at home.

- Innovative pop colours for an eye-catching impact on the shelf
- Practical, compact formats
- 100% recyclable FSC cardboard packaging
- Unique product features
- Superior sensory enjoyment

BOX  
340 g



BOX  
500g



## EXCELLENCE IN PROFESSIONAL FORMAT.

A range designed for even the most exclusive kitchens: Origini proposes a selection of high-quality rice, perfect for interpreting the creations of the most discerning chefs. The 1-kg format is designed for use in Ho.Re.Ca. kitchens.

- Highly practical packaging solution
- Comprehensive and complete range
- Unique product features
- Superior sensory enjoyment
- Excellent cooking performance

## ROSA PURO. THE CHEF'S FAVOURITE.

The aroma is distinctive, intensely fragrant and lends itself to many uses. The elongated shape of the grain, its flavour and appearance make it ideal for the preparation of original risottos with an eye-catching pink colour, with the same cooking performance as the more prized varieties such as Carnaroli and Arborio, but in a shorter time (12/14 minutes).



BAG  
1Kg





## EXCELLENCE IN A GIFT PACK.

Designed to take you on a culinary journey in search of new experiences.

- Practical, compact and sustainable packaging that can be reused and is 100% recyclable
- Elegant, eye-catching metal collector's tins
- Assorted tasting packs with recipes, containing original tips on simple but mouthwatering ways to use them

BOX MIX  
500g x 4



METAL BOX  
500g



**[origini.risovignola.it](http://origini.risovignola.it)**