



## **Riso Vignola 1880**



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## The company

**Riso Vignola 1880**, a company located in **Balzola** (AL) that specialises in the production **of superior quality rice varieties, cereals, flours and pulses**, is one of the enterprises par excellence that have shaped the history of Italian agribusiness and continue to fuel its success, both in Italy and abroad.

Indeed, Riseria Vignola embodies the distinctive features of Made in Italy at its best – it is a **family-run business**, it is **deeply rooted in the region** and has cultivated genuine relationships for over a century. In addition, Riseria Vignola is a model company, at the **cutting edge of technological development and customer support**, ever committed to the advancement of innovative solutions that guarantee product quality, transparency and **environmental protection**, as well as **consumer well-being**.

## History

The history of Riso Vignola all began in **1880**, when **Giovanni Vignola** acquired a mill to store and process the cereals that were being grown in the area – primarily **rice**, a dominant crop in the Po Valley between the provinces of Alessandria, Vercelli and Novara and the neighbouring Pavia Lomellina, and also **corn, wheat and other minor cereals**.

Since then, not only has the material heritage of the company been handed down from father to son, but also – and most importantly – a genuine **passion** for the work, and a vocation for **innovation**, and the continual **pursuit of excellence**.

It is no coincidence, therefore, that in **1971** Riso Vignola 1880 was among the first to switch to packaging rice in cardboard boxes when loose rice was still the dominant packaging, nor that in the **1980s** it was a pioneer in the adoption of vacuum packaging.

Today, the **fifth generation of the Vignola family** – headed by the founder's namesake – runs a robust, efficient and innovative company that combines authentic traditions with the most advanced manufacturing techniques to provide products that make a difference on the market and on the tables of consumers all over the world.



## Riso Vignola 1880 & organic farming

The valorisation of relationships throughout the supply chain is another of Riso Vignola 1880's hallmarks, which is carried out professionally, ethically and uncompromisingly.

The company has not promoted quality agriculture to its partner farms with its quality standards, but it itself cultivates rice on 1,200 hectares in **its own paddy fields**, which it is using to experiment with innovative, organic production techniques.

Currently, **approximately half of production** is allocated to organic, but the **company strongly believes in the potential of this segment**, and aims to increase this share further in the near future. In organic production, Riso Vignola 1880 can fully manifest this drive for innovation, quality, purity and absolute genuineness that constitute the company's true added value.

## Innovation & sustainability

The Riso Vignola 1880 factory in Balzola (AL) is a faithful reflection of the company's philosophy regarding excellence. Riso Vignola 1880 has been steadily investing in innovation and technologically upgrading its facilities.

Each stage in the production process is organised meticulously and is supported using advanced automation technologies.

Incoming raw materials, which have already been pre-sorted according to company standards, are subjected to rigorous inspection and analysis by qualified technicians. Subsequent stages in processing (for rice *husking*, *grading*, *traditional method bleaching* and *water polishing*) are optimised to ensure product integrity. Individual batches of raw material are stored in separate cells and monitored using environmental sensors to guarantee and certify purity and traceability. They are then processed, stored in different cells and then sent to the more than 20 packaging lines.

Complete automation of production processes guarantees flexibility, allowing the company to provide each customer, at any given moment, with the product they require according to specific variety and packaging requirements.

Another major investment includes a large, **1,3 MW photovoltaic plant**, commissioned in 2008, which provides clean energy to support the production cycle. At the time of commissioning, the plant ensured that approximately 80% of the company's energy requirements were met via generating its own electricity. The



growth in the company's business activities over time has reduced this share, with the rest of the requirements now being met by green energy suppliers. For this reason, an **extension of the plant by an additional 2.0 MW is already in the planning stages**, which will bring the consumption by the company to 90% coverage.

Riso Vignola 1880 has adopted other initiatives aimed at reducing the environmental impact of its business activities. It has taken action in the area of **packaging**, using recyclable paper- and film-based solutions to facilitate separate waste collection and post-consumer recycling. In addition, the company's offices have long been *carbon neutral*.

Lastly, **innovation and sustainability** merge in the activities that Riso Vignola 1880 is undertaking at *Cerealicola San Giacomo* in Livorno Ferraris (VC) – one of the company's proprietary farms – where application of a **green mulching** technique, and other techniques related to **precision agriculture**, is being successfully applied to rice-growing. The result is an **uncompromising organic harvest**, obtained with considerable savings in water and minimal use of organic fertilisers.



## Riso Vignola 1880 in figures

**70,000**

**m<sup>2</sup>** of company land area

**1,3**

**MW** of energy generated by RES

**1,200**

**hectares** of proprietary cultivated paddy fields

**125**

**cells** for storage of products

**20**

automated packaging lines

**5**

robot cells  
for product packaging

**72**

**millions of €**  
(turnover 2022)



## Brands & products

Riso Vignola 1880 products range from the finest national and international varieties of **rice** to **traditional or niche cereals** such as bulgur, white, black and red quinoa, **traditional regional pulses** such as beans, chickpeas, peas and lentils, chia, flax and amaranth **seeds**, and rice and corn **flours**.

The range is divided into products from traditional to organic farming and is available in the sizes and packaging solutions best suited to the different requirements of the **hospitality industry**, **large-scale retail trade** and **specialist retail** channels.



### Riso Vignola

With the **Riso Vignola** brand, the company has pooled the finest varieties of rice grown in Italy and around the world, selected according to the strictest quality criteria and processed in full observance of the very best Italian traditions in rice production.

An exhilarating journey into the culture of rice ranging from the grand classics such as *Carnaroli*, *Arborio*, *Roma* and *Vialone Nano* to the exoticism of *Basmati*, *Originario for Sushi*, *Maki* and *Jasmin*.

### Riso Vignola – Organic

Riso Vignola 1880's tangible commitment to organic food is evidenced by a comprehensive, certified range of organic rice varieties produced in Italy and around the world, all of which are traceable and *GMO-free*.



### Origini – Capolavori di natura

Riso Vignola 1880's brand-new product in 2022 is the **new premium range Origini – Capolavori di natura** (*masterpieces of nature*), which the company aims to use to celebrate the all-Italian origins of its premium rice from the Vercelli area.

For *Origini – Capolavori di natura*, Riso Vignola 1880 has selected and stone-processed rice with a lingering aroma, an intense, unexpected flavour, and out-of-the-ordinary colour hues.

Beginning with *Verelè*, an intensely aromatic long-grain black rice variety, Riso Vignola 1880 has achieved striking **Rosa Puro** (*pure*



*pink*), **Viola Intenso** (*intense purple*) and **Nero Assoluto** (*absolute black*) rice. The collection is rounded off with **Bianco Essenziale** (*essential white*), an exceptional organic Carnaroli Classico rice.

These products aim to provide a solid foundation and inspiration for the creativity of chefs, *foodies* and cooking enthusiasts in general.

The Riso Vignola brand range further includes **cereals and pulses and other products, both traditional and organic:** flours, beans, chickpeas, lentils, pearl spelt and barley, peas, seeds, and bulgur with the exotic inclusion of quinoa.



#### **MIRAI**

**Mirai** is a *super-premium* rice variety selected and conceived for Sushi and Oriental dishes. Riso Vignola 1880 has entrusted exclusive cultivation of this premium variety to selected farmers who have undertaken to implement a strict protocol, which allows all its features to remain intact and consistent from harvest to harvest. Mirai rice undergoes meticulous processing to render it bright and shiny, with no impurities, ready for the many recipes of ethnic cuisine, especially those that are Japanese.

In addition to producing items under the **Riso Vignola** brand, the company also produces items under the **Antica Riseria, Antico Mulino, Tenuta Sant'Albino, La Risaia, Risovi and Naturi** brands.



## Business Services

Large storage capacity, extreme flexibility afforded by automated production and packaging lines, and the support of highly qualified personnel make Riso Vignola 1880 a proven partner par excellence for other companies.

To this end, Riso Vignola 1880 is selected by leading **large-scale retail chains** for private label products and supplies rice, flour and pulses to both the **food industry** and **baby food** companies, for whom it can guarantee a high degree of customisation.

Riso Vignola 1880 is also valued by **Food Service** and **Catering** professionals for its variety of rice that is ideal for all types of culinary dishes and are available in sizes suited to the specific requirements of professional kitchens.

## Certified Quality



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