



RISO
MARGHERITA
SINCE 1904

DESANA • VERCELLI • PIEDMONT • ITALY

RISO MARGHERITA

One-of-a-kind rice used by the best chefs
in Italy and across the world.



AMBER
COLOR



0%
BREAKAGE

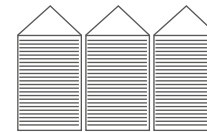


PERFECTLY
COMPACT
GRAINS



EXCEPTIONAL
RESISTANCE
DURING
COOKING

WHAT MAKES IT UNIQUE?



1

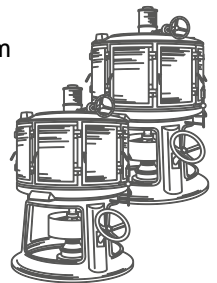
FRESH

Freshly harvested paddy rice is kept in silos
for maximum one year, maintaining its
organoleptic qualities.

2

STONE MILLING METHOD LAVORAZIONE A PIETRA DI SECONDO GRADO®

Our historic method of stone milling imparts
an amber color to the grains and keeps the germ
intact, guaranteeing an excellent resistance
during cooking, full nutritional benefits
and maximum flavor.



3

COMPLETELY INTERNAL PRODUCTION

300 hectares of cultivation on our
land. We are involved in every step,
from drying the rice to processing and
packaging it.





Minghetti 'Amburgo' conical whitening machines

MORE THAN 20 METICULOUS STEPS THROUGH OUR RICE MILL BEFORE BECOMING RISO MARGHERITA



Paddy rice



Brown rice



Stone milled rice,
Lavorazione a Pietra
di Secondo Grado®

The paddy rice (stored in silos after harvest and drying) arrives in our rice mill and is processed in batches of up to 16 tons at a time so as to ensure its freshness. After a few passages through the machines, removing the exterior husks, it becomes wholegrain rice. At this point our difference is to create a brown rice suitable for risotto. The result?

An unmistakable rice thanks to our unique stone milling method, **LAVORAZIONE A PIETRA DI SECONDO GRADO®**.

Thanks to our conical Minghetti whitening machines ('Amburgo' type), we impart a slow and delicate processing. With only two passages through the whitening machines, the grains are 'caressed', maintaining their amber color and external layers rich with organoleptic properties, including the rice germ.

The result is a rice with extraordinary flavor and which maintains its integrity during cooking.



TENUTA MARGHERITA, WHERE RICE BECOMES ART

Some stories are limitless, unbounded by time and yet anchored by historical roots. Our story began back before 1904, when an idea and a few simple beliefs found a home in a farmhouse immersed in the Piedmontese countryside. Tenuta Margherita was born here. Since that day, and for over a century since, our mission has remained unchanged and simple to convey:

To make a simple product
EXTRAORDINARY

Davide and Chiara Brusa





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