

"BLACK" rice GIOIELLO



"Gioiello" black rice owes its original colour to anthocyanins, precious antioxidants. It is a versatile whole grain rice, appreciated for its starch content.



Cooking methods: because of its qualities it is perfect to prepare meat, seafood, vegetable or cheese dishes. It is highly recommended as a side-dish but also in desserts.



The "Riso Passiu" farm was founded in Oristano in 1975. Over the years it has always worked with the aim to grow top quality rice varieties.

Due to our experience in the field, the favourable weather of Sardinia and an accurate selection of the most productive land, we have succeeded in obtaining a range of excellent rice products. Our produce has allowed us to win countless awards at the National Competition of Grain Producers. Accuracy and quality research have always been the key of our work. We were the first producer in Sardinia to grow the experimental variety of "Gioiello" black rice. Currently we have four different rice varieties on the market: the authentic "Carnaroli", considered by experts and amateurs "The King of Rice", the scented "Aromatico" with its intense fragrance, the healthy "Integrale" and the precious "Gioiello". We constantly try to meet the expectations of both cooking lovers and professional chefs with a product that makes the difference on every occasion.

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Smile of Sardinia



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“CARNAROLI” rice CARNAROLI



“Carnaroli” rice is the most widespread variety in Italy, considered by many chefs and cooking lovers “The King of Rice”.



Cooking methods: because of its qualities it is perfect to prepare a typical risotto with meat or seafood as well as salads.

“BROWN” rice INTEGRALE



“Integrale” brown rice is appreciated for its high fibre content. Its grains maintain great shape and consistency even after being cooked.



Cooking methods: because of its qualities it is perfect to prepare a soup, boiled meat, salads as well as risotto. In order to reduce cooking time, pressure cooking is highly recommended.

“AROMATIC” rice AROMATICO



“Aromatico” aromatic rice is highly appreciated for its freshly-baked bread fragrance during cooking.



Cooking methods: because of its qualities it is perfect to prepare meat or seafood dishes as well as accompanying other courses. It is an ideal first course with olive oil and grated Parmesan.

