



AZIENDA AGRICOLA
TENUTA MARGHERITA

RICE SINCE 1904



ONLY A SAFE PRODUCTION CHAIN CAN GUARANTEE A TOP QUALITY!

On our 300 hectares of land we grow, process and package the best varieties of Italian rice.

We directly take care of the whole production process from sowing to processing and packaging.

ARBORIO SUPERFINO RICE

It's a native rice, the pearly big grains get bigger while cooking, making this variety ideal for very creamy risottos.



Packaging:  1kg -  0,5kg

BALDO SUPERFINO RICE

Fairly new variety of crystal-like and compact grains with high absorption capacity. Very versatile rice good for creamy, dressed risottos and for oven cooking.



Packaging:  1kg -  0,5kg

VIALONE NANO SEMIFINO RICE

Very select traditional variety with little plump and pearly grains, good for delicate risottos based on fish, seafood or vegetables.




Packaging:  1kg -  0,5kg

CARNAROLI BROWN RICE

It has a nut color obtained by removing only the very outer husk. Rich in vitamins, fibers and mineral salts, after being boiled is apt to cook side dishes, salads and soups.



Packaging:  1kg



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