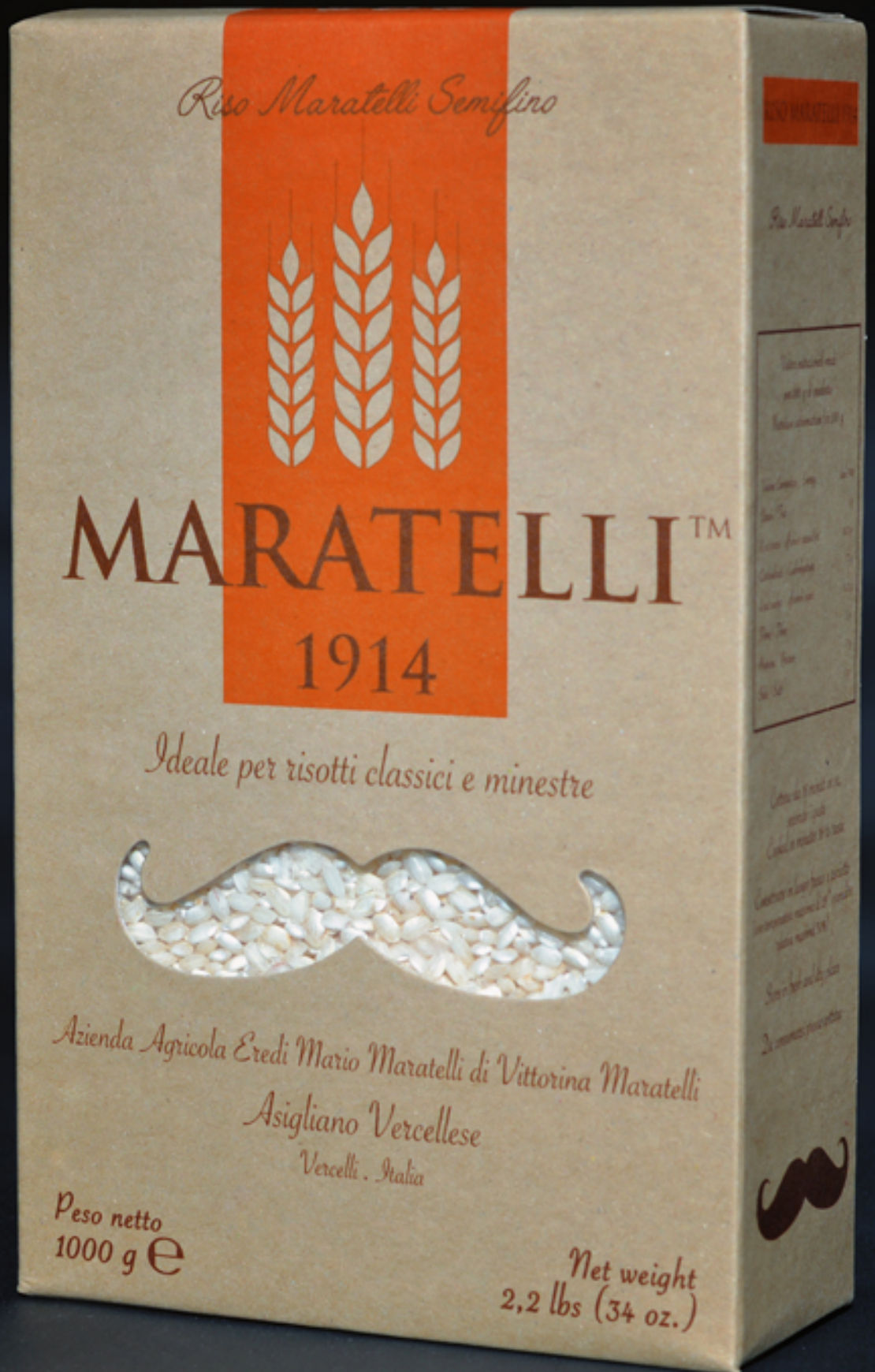


RISO MARATELLI 1914



COMPANY PROFILE

RISOMARATELLI S.r.l.S.



THE OLD FASHIONED TASTE OF RICE

Maratelli rice is a unique Italian rice, suitable for all types of risottos, soups and rice sweets and desserts.

From its discovery, in the summer of 1914, it is synonymous with high quality and continues to be a product of Italian culinary excellence, thanks to a deliberately limited production.

Maratelli rice is characterised by a high cooking hold joined to an excellent ability to absorb flavours.

It is ideal for the preparation of traditional recipes. It is also excellent with fish, exquisite in rice salads and soups. It is excellent in rice broth and also croquettes and rice sweet stuffs.

To enjoy our product at its best, we recommend a cooking time between 14 minutes for professional use and 16 minutes for domestic use.

THE HUNDRED YEAR OLD STORY OF OUR COMPANY

Our company was established at Asigliano Vercellese in 1911.

It was set up by Mario Maratelli and he ran it until the beginning of the 1950s when his sons Giovanni and Francesco took over.

In the early years of the company, to be precise in 1914, Mario Maratelli **discovered and selected** the rice which now bears his name.

Born of a **natural hybrid**, its characteristic and typology tie it inseparably to the Vercellese area.



During an extraordinary span of dozens of years, the Maratelli variety became **one of the most appreciated rice by Italian families.**

The great adventure of this rice started from the moment of its discovery and took it to being one of the historical varieties of Italian rice.

Thanks to his intuition he received honours and prizes which even today endow our company with respect and trust.

Today, the desire to keep the family tradition alive, prompted Vittorina, Mario Maratelli's granddaughter, to run the company following the values and teachings handed down by her grandfather.

Although a lot of time has gone by since that discovery, even today the agricultural company "Heirs of Mario Maratelli" of Vittorina Maratelli works and trades under the trade name "**Maratelli rice 1914**" exclusively this old Italian variety, overseeing the supply chain from the cultivation in the rice fields to the packaging thus guaranteeing the originality, the quality and the traceability.

Since 2015, thanks to a Ministerial decree, we have once again become the conservationist of the purity of the seeds of our rice, the rice which bears our name.

Currently we are producing and maintaining the purity of the seeds guaranteeing the identity and uniformity of the variety according to the canons dictated by cultivational practices.



PROCESSING (Working)

Maratelli rice 1914 s.r.l.s. oversees every phase of the processing.

Every element of the supply chain is verified and chosen with the aim of guaranteeing the absolute quality of the product.

We scrupulously follow our rice in every phase of production from field to the table. We take care of every detail in order to obtain a unique and exclusive product.

The transformation from unpolished to white rice comes about by way of Minghetti “Amburgo” whitener type machinery.

With this ancient method of working, in contrast to the modern techniques, the rice is only caressed so the quality of the grain is maintained whole conserving all organic and nutritional content contained in the outer layer.

Through this light abrasion the rice maintains 80% of the bud and the pearl contained in it guarantees crunchiness and assumes an amber color which is again a guarantee of the grain quality, more integral and uniform and therefore more natural and healthier at the same time, with an excellent ability not to overcook and an old-fashioned taste.





CAMPO PRIMITIVO (Primitive field)

Maratelli rice 1914 is cultivated **exclusively on the land** which in 1911 constituted the original core of grandfather's company: the same field where Mario Maratelli discovered the **first plant** in the summer of 1914 which became his rice.

The "Primitive" area of Maratelli rice is bounded by the villages of Asigliano Vercellese and Desana.

It is exactly here our rice found its natural habitat, the optimum conditions which enhanced its peculiarities.

The limited production allows us to propose a product of very high quality.

OUR PRODUCTS



Boxes of 1 kg vacuum pack.
Pack of 320 gr in ATM (protective atmosphere).



RISOTTO PREPARED WITH MARATELLI RICE

Packets of 215 gr in ATM. The flavours at present in the catalogue are truffle, saffron, red onion I.G.P. of Calabria and radicchio (red salad).

(the flavours are variable according to the season).

Vegan products 100% natural, they do not contain glutamate preservatives, artificial flavours, gluten or OGM (genetically modified).

Our company also markets stone ground rice flour.
Pack of 500 gr. and 1 kg.

“**Asianot**” short crust pastry biscuits with Maratelli rice flavour, packets of 200 or 300 gr.

RISO MARATELLI 1914 S.r.l.s.

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