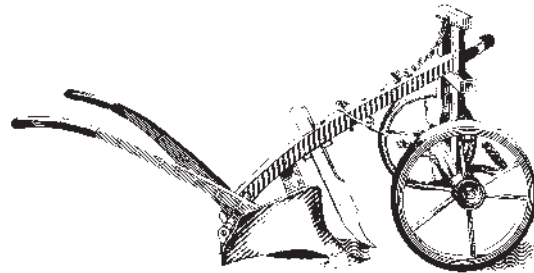


INTREPIDO

Coltiviamo dal 1942



risointrepido.it

INTREPIDO

BALDO has always been our favorite for Sunday risotto.

The name Intrepido represents its nature by embodying all the values that characterize the cultivation of rice: courageous, without fear of progressing and overcoming any obstacle.



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Company

The company Cascina Raffaella presents itself as a reality composed of two farms with a cultivable area of about 90 hectares. The farm was founded in the Forties by Gaudenzio Brustia together with his brother Antonio. He took over about 60 hectares located in the little village of Castellazzo Novarese.

Starting from 1990 the second generation began to take over Cascina Raffaella. Giovanni Brustia (Gaudenzio's eldest son) who worked as a manager in a multinational company in Milan began to devote himself also to the cultivation of the whole Cascina Raffaella, reorganizing machinery and workforce and acquiring new fields.

His daughter Ilaria has begun to support her father in managing the activities and in planning new possible investments and together with her brother Andrea and her mother Marina has decided to start offering the rice they love most which is the symbol of their family Sunday lunches: Baldo Intrepido which is accompanied by Intrepido Carnaroli Rice.



Coltiviamo dal 1942

Our products

Riso CARNAROLI CLASSICO

is a very fine variety of rice with a super-fine format born in 1945 from the crossing between two types of rice (Lencino and Vialone) that has progressively established itself and made itself known as a product of excellence since the late eighties.

Carnaroli rice, often called the "king of rice", is ideal above all for preparing tasty risottos and gourmet dishes.

Package: 1Kg

 16-18 minutes



INTREPIDO



RISO CARNAROLI CLASSICO

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Our products


Riso BALDO CLASSICO

It is classified as super - refined, its grain is in fact large, translucent and very consistent; born from the cross between Arborio rice and the Stirpe 136 variety.

Its grain holds the cooking well and does not become floury to the taste but on the contrary, remains compact and decisive.

It is a refined grain among the most recognized for its perfect hold in the kitchen. During cooking it releases little starch and this allows the rice not to become sticky but on the contrary to keep the grains well separated, preserving the taste.

Package: 1Kg

 16-18 minutes



INTREPIDO



RISO BALDO CLASSICO

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Packaging

The product is packaged in cotton bags.

The choice of a natural material for a product that comes from the earth and that wants to arrive in the pantries with a plastic-free soul.

The rice inside is perfectly preserved and guarantees a seasonal and always fresh product to the customer.

On the back there is the main information required by law such as origin, cooking time, expiry date and batch to which it belongs.

Also present the identification bar code of the product, the identification of the manufacturer and nutritional table with the values by type.

Material: 100% natural cotton

Dimensions: 34x17cm



INTREPIDO

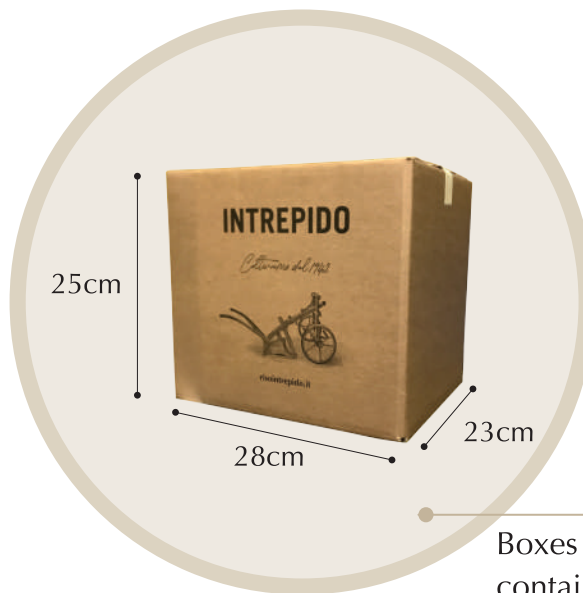
Coltiviamo dal 1942

For distribution

For distribution customized cardboard boxes with the INTREPIDO Brand are available for both Baldo and Carnaroli Rice.



Sacchetto 1Kg.

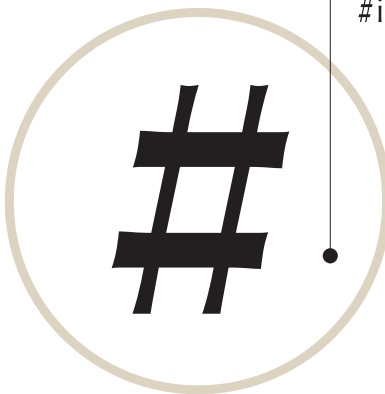


Boxes (on request) contain 10pcs. for a total of 10Kg.



Pallets contained about 500 bags. Protected with cellophane.

Web & Social



I nostri Official hashtag

- #risointrepido
- #intrepidobaldo
- #intrepidocarnaroli

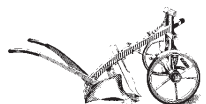
risointrepido.it

our showcase on the world.
Inside, useful information about
our history and our products.

We are present on mobile.
Our official social channels
are Facebook and Instagram



@risointrepido

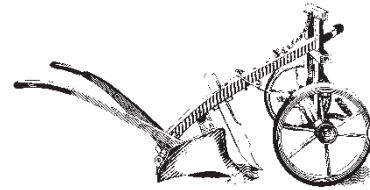


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