

CASCINA ALBERONA<sup>®</sup>



**The Lomellina to Enjoy**





The farm **Ferraris Luigi**, located in the province of Pavia, in the heart of Lomellina (rice kingdom), produces on an area of 130 acres: rice, corn and poplars.



## The Cascina Alberona

The company, active since 1988, is specialized in the production of the varieties of rice Camaroli Classico, Baldo Classico, S.Andrea Classico, Arborio and Originario with a production of around 700/800 tons of paddy rice (rice still wrapped in glumette, as it comes from the paddy fields) per year.

The center of the farm is the **Cascina Alberona** where rice is supplied directly to the consumer as a finished product: we control and safeguard the quality of our rice throughout the supply chain, from seed reproduction that takes place directly in the holding, thus allowing for the selection of particularly selected seeds capable of keeping rice seeds purely up to vacuum packaging. In this way we guarantee a high quality standard of our product, obtaining a good rice (a product at Km 0) from the field to your table.

We are part of the “Ermes Rice Chain” to guarantee product quality.





## A bit of history...

Ferraris Luigi, after agricultural studies at the Castelfranco Veneto Agrarian Institute, began its activity in 1988 in the lowland Lomellina areas in Mortara, 40 km from Pavia, in the heart of the typical rice fields. Luigi takes up the agricultural activity that the grandparents were already doing in three different Lomellina cottages: “Felicita”, “Montebello” and “Alberona” after leaving the grounds of the farm of Romagnano Sesia, near Novara.

**Over the years the passion for this work has grown continuously and with it the desire to get closer to end consumers and restaurateurs.** This is where the idea of creating a direct point of sale was born, where you can “taste” Lomellina, at the shop directly in Cascina or in our online shop ([cascinaalberona.com](http://cascinaalberona.com)).

Through first the production and then the direct sale of Rice, the company wants to contribute to spread the culture of rice in our country, as a product with many nutritional and organoleptic qualities.

In recent years we have created a very active community dedicated to rice lovers: you can find it on our Facebook and Instagram pages. We give advice on how to cook excellent risottos, news of sector events and tell the story of the life that takes place at our Cascina. We also deliver the **Rice Artist's Certificate** to all those who send us a photo of a good risotto accompanied by its recipe. If you too are a risotto lover and want to become a Rice Artist, send us the photos of your dishes with a short explanation and you will become part of this great team!







SHOP



## **The company shop**

Inside the Cascina Alberona there is our point of sale where you can buy all the varieties of rice we produce, ready-made risottos, flours, pasta and snacks such as biscuits and breadsticks. It is also possible to make gift compositions, such as baskets based on rice and derived products for special occasions or for the Christmas and Easter holidays.

### **OPENING HOURS:**

Monday - Friday: 14:00 - 19:00

Saturday: 8:30 - 12.30 and 14:00 - 19:00

At other times, call the following number: +39.335.7032361

**Moreover at [www.cascinaalberona.com](http://www.cascinaalberona.com) there is our ON-LINE SHOP, where you can find all the products on sale, the latest news and promotions...**

Connect to our website: buying our products and sending them to where you want them all over Italy has never been so easy, just a click away!

# SHOP

# Rice

We control and protect the quality of our rice along the entire supply chain: from the reproduction of the seed that takes place directly on the farm, allowing us to have particularly selected seeds that maintain the purity of the rice seeds, to stone husking to preserve the nutrients and taste, to vacuum packing.

**We guarantee a high quality standard of our product, obtaining a good rice (a product at Km 0) from the field to your table.**



# RICE



Our **Carnaroli** is certified “**Carnaroli da Carnaroli Pavese**”, i.e. the seeds of our rice are obtained only from controlled seed! The project wants to promote and let people discover the real Carnaroli, the variety of rice that more than all the others represents Pavia and its territory.

Moreover, next to the name Carnaroli, Baldo and S. Andrea we can add the adjective “**Classico**” because in our packaging there is only that quality of rice. All rice suitable for a high quality cuisine that is above all genuine.



**RICE**

# Rice

In addition, the Ferraris Luigi Farm is a member of the **Hermes Rice Chain** to guarantee the quality of the product.

*Through first the production and then the direct sale of Rice, the company wants to contribute to spread the culture of rice throughout our country as a product with many nutritional and organoleptic qualities.*



**FILIERA RISO HERMES**  
Autorizzazione n. 547  
[www.risoermes.it](http://www.risoermes.it)

# RICE

We like to call ourselves “**Artisti del riso**” for this very reason: a good risotto is born in the countryside, in the rice fields, and ends up in our dishes for a high quality cuisine that is above all genuine.

You can find all our rice qualities vacuum-packed in practical 1 kg packs.



**RICE**

# Rice

Some of our rice qualities, such as Carnaroli, Baldo, Ermes and Nero can also be found in 500 g vacuum packs. We have chosen a smaller cut to give you the chance to taste a type of rice that perhaps not everyone is familiar with, especially when it comes to Ermes or Nero rice.

All our rice qualities in 500 g packages are also vacuum-packed.



# RICE





## RISERVA ALBERONA

RISO CARNAROLI CLASSICO STAGIONATO 24 MESI



**RISERVA ALBERONA is the spearhead of Cascina Alberona's production:** its best selection of Carnaroli Classico rice, in limited quantities, matured 24 months in temperature-controlled silos on the farm, for an even more valuable rice.

The choice of grains goes through a careful selection process that, thanks to the subsequent **24 months of seasoning**, guarantee a greater hold during cooking and less stickiness, thus increasing the quality of your risotto with the grains well shelled on the plate and the intense flavour of the rice on the palate.

Seasoned grain is not only more resistant to cooking, but also better able to absorb the seasonings in your recipe. It is not for nothing that it is the favourite quality of great chefs for preparing risottos.

**RISERVA ALBERONA rice is a Carnaroli rice obtained exclusively from seed that is controlled and certified as 'CLASSICO' and as 'CARNAROLI PAVESE'.**

The above-mentioned characteristics, together with the exceptional firmness of the elongated grains with a small central part, make it one of the best qualities of rice on the market and the flagship product of Cascina Alberona, which, after more than 30 years in the rice farming sector, has the experience and production capacity necessary for its cultivation and processing.

On the packaging you will also find the signature of the owner of Cascina Alberona, Luigi Ferraris, as a guarantee of quality and product.

Available in handy 1 kg vacuum packs.  
The cooking time is 16-18 minutes.

# RICE

# Risottos

The experience of Cascina Alberona prepares and **combines carefully selected natural ingredients** with skilful harmony: this is how the quality of Cascina Alberona **Risottos** is born, where naturalness and genuine taste meet to offer you irresistible recipes.

Our ready-made Risottos are easy and quick to cook thanks to all the indications on the back of the package.



# RISOTTOS

**Preparing them is simple:** Simply heat two tablespoons of oil in a saucepan, toast the contents of the bag for about one minute while continuing to stir, adding 1/2 glass of white wine to taste and stir for a few seconds. Then cover everything with 900 ml of hot water, do not add salt or other seasonings. During cooking stir occasionally and if necessary add a little hot water until cooked (about 18 minutes). When cooked and out of the fire, mix with a knob of butter and a sprinkling of Parmigiano Reggiano.



# RISOTTOS

# Pasta

As a tasty and healthy alternative to regular durum wheat pasta, we offer **Rice Pasta** or **Rice and Corn Pasta** which is also often used by celiacs to stick to a gluten-free diet. This pasta is very low in fat, low in sodium and easy to digest.

**It goes perfectly with all the sauces of the Italian tradition.**



**RICE & RICE/CORN PASTA**



**Black Rice Pasta** is made from 80 per cent durum wheat semolina, 20 per cent Black Rice flour and water (the Black Rice flour gives the pasta a beautiful brown colour).



**VENUS RICE PASTA**

# Flours

Flour from Cascina Alberona has a very delicate flavour and keeps for a long time.

**Rice Flour** is extracted from white rice and is essentially pure starch. While **Black Rice Flour** is an excellent alternative to white rice flour due to its high fibre content. Finally, **Bramata Corn Flour** is the classic, stone-ground, yellow rustic flour, excellent for a rough, wrinkled polenta.



# FLOURS

# Soups

The search for **regional traditions** leads to the elaboration of these recipes that contain the main legumes of Italian cuisine, integrating them with **Carnaroli brown rice rich in fibre and protein**: this is how the qualities of Cascina Alberona Soups are born, where naturalness and genuine taste meet to offer you irresistible recipes.

Our different ready-made soups are easy and quick to cook thanks to all the indications on the back of the package.



# SOUPS

# Honey

In Cascina Alberona could not miss the **Honey, produced for several years in full respect of the ancient tradition in areas still uncontaminated as our countryside**, obtaining a product with organoleptic characteristics and genuineness not found in industrial production.

You can choose **Acacia Honey** which, with its rich content of beneficial substances, is in any case very useful for the treatment of certain diseases of the respiratory system and not only; **Millefiori Honey**, recommended in particular for children, young people growing up, sportsmen, pregnant women, the elderly and anyone who carries out stressful and tiring work and **Honey of Honeydew**, one of the qualities of honey of particular importance from a curative point of view.



# HONEY



# Snack

Rice and maize are so versatile that they also offer the possibility of preparing tasty biscuits and galettes. Consequently, Cascina Alberona's Snack line was born, offering as biscuits

the **Soli di Meliga**, the **Soli di Riso** and the **Soli di Riso Nero** as biscuits; and the **Nuvole di Riso Nero** as a snack that is not too heavy.

**In practice, our products accompany you throughout the day!**



# SNACK

# Beers

**Beer with Carnaroli rice:** a blond, refreshing and thirst-quenching beer that is simple but has personality thanks to the presence of Carnaroli rice.

**Beer with Black Rice,** where the latter not only contributes to the colouring of the beer, but also gives it an intense aroma.

**Ermes Rice Beer,** with an unmistakable red colour and extremely drinkable.



# RICE BEERS

# Breadsticks

**Black Rice Breadsticks:** they are fragrant and allow the taste and tradition-conscious consumer to have a light and healthy product from an ancient recipe. Also suitable as a bread substitute.

**Corn Breadsticks:** these are great to accompany your meals or for a break at any time of the day. Light and crunchy, they contain no added fat and can also be used as a bread substitute.



# BREADSTICKS

## Gift Boxes

In the shop, as well as in Cascina Alberona's online shop, you will find fantastic packages and gift baskets. The lovely bags we offer, all handmade and containing good rice, have different themes that alternate throughout the year according to the season: Christmas, Easter or linked to the goose, a typical animal of our Lomellina region.



# GIFT BOXES



# Gift Baskets

We also offer you our hampers, boxes or bags filled with our rice products: carefully and individually packaged.

**A gift to bring tradition and goodness to the tables of Italy!**



# GIFT BASKETS

# Rice Tasting

Cascina Alberona offers you the new **Degustazione Risi**: in a single parcel you will find 4 vacuum-packed 1 kg packages of: **Carnaroli Classico** rice, **Apollo** rice, **Nero** rice and **S. Andrea Classico Integrale** rice.

**Four different flavours to try all the flavours of rice.**



**RICE TASTING**

# Pack 10 Rices

The “**Pacco10 risi**” finally arrived, containing 10 vacuum-packed 1 kg packages of Cascina Alberona rice, all different and unique in their properties and taste.

In detail, the package contains the following qualities: **Carnaroli Classico**, **Carnaroli Classico Semilavorato**, **Baldo Classico**, **Baldo Classico Integrale**, **S. Andrea Classico**, **Vialone Nano**, **Arborio**, **Nero**, **Ermes**, **Apollo**.

**10 different flavours to try all the flavours of rice at an affordable price.**



# PACK 10 RICES

# Recipe Book

The “Artisti del Riso” recipe book contains 16 recipes selected according to the healthiest and lightest ingredients and cooking methods, further enriched with useful information for those who choose to dedicate more and more attention and awareness to food every day.

Among the recipes, all by Chef Enzo Esposito you will find NEBBIOLO E STRACCATELLA risotto, or BARBABIETOLA E BACCALÀ and CAPRESE AL BURRATA E CAPPERI... Up to the legendary “65” presented on the occasion of the 65th edition of Autunno Pavese.



RECIPES BOOK



# Our Certifications



“**RISO ITALIANO**” is the brand that guarantees the origin, nature and quality of the rice marketed by Italian operators. It is issued by the Ente Nazionale Risi.



We are part of the collective brand “**ORIGINE LOMELLINA, BUONA SCOPERTA**”: which brings together the typical and excellent products of Lomellina.



“**CARNAROLI DA CARNAROLI PAVESE**” is the certification of the traceability of the supply chain: in practice from today the seed of our rice is obtained only from controlled seed! The project wants to promote and let people discover the real Carnaroli, the variety that more than all the others represents Pavia and its territory!



Cascina Alberona is part of “**ECCELLENZE ITALIANE**”, an initiative created to offer the possibility to check the correspondence of “ID Anti-counterfeiting”: the latter are issued by the Editorial Board of Italian Excellencies after appropriate quality control and are displayed by the Affiliates both in the window and on their own certificate.



CSQA is a **certification company** active in the food, consumer goods, catering, technical and professional services, P.A. and personal services sectors.



**ARTISTA DEL RISO** is our Certification, born in Cascina and grown up on our Facebook and Instagram social pages thanks to the wonderful dishes of the “**Artisti del Riso**”, the Chefs or aspiring rice artists who, by sending us their rice recipe, try to win the coveted prize!

# CERTIFICATIONS



CASCINA ALBERONA



## **ALBERONA CASCINA, Lomellina diamond**

We offer products designed to meet, and sometimes anticipate, the needs of the most demanding consumers in the food industry.

We do this through our rice and the products derived from it, carefully cultivated in our fields, **limiting the use of chemical substances** thanks to solutions such as “green manure” and the winter flooding of rice paddies that enrich the soil with organic matter and nitrogen, as well as through the various and important **Certifications** obtained over the years to preserve and increase the well-being that passes from the table.

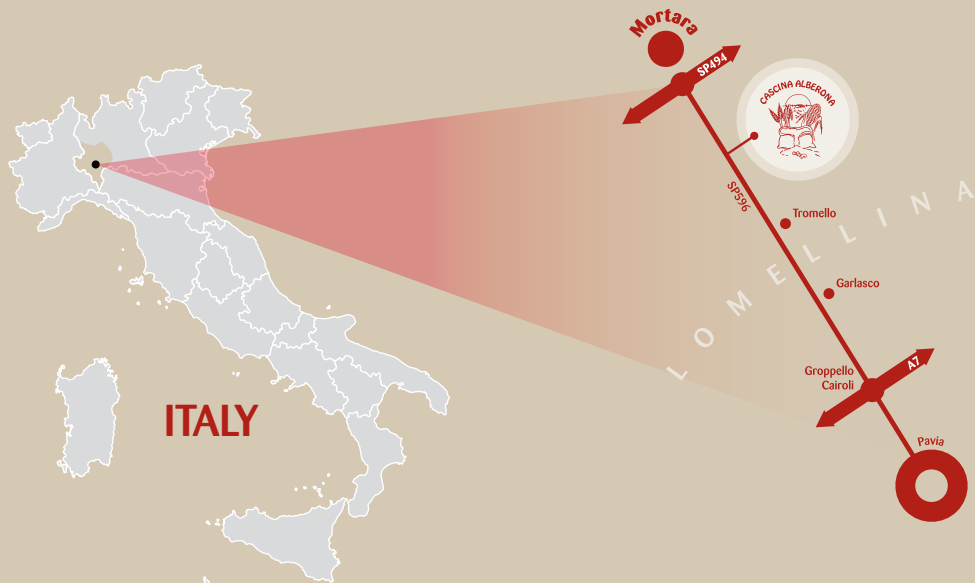
*We like to call ourselves “Artists of Rice” for this very reason: a good risotto is born in the countryside, in the rice fields, and ends up in our dishes for a high quality cuisine that is above all genuine!*

**Come and visit us in spring, when the flooded rice fields turn Lomellina into a squared sea, or in late summer, in September, when the rice fields become a yellow sea floating in the wind, like the one you see in the picture on the left.**

**THE SHOW IS GUARANTEED!**

# CASCINA ALBERONA

# From HEART of LOMELLINA, KING of RICE, at YOUR TABLE!



## SHOP OPENING HOURS:

Monday - Friday: 14:00 - 19:00

Saturday: 8:30 - 12.30 & 14:00 - 19:00

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