

THE WORLD'S BEST RISOTTO RICE



Acquerello rice is considered by international gastronomy as the best risotto rice in the world.

Acquerello rice after cultivation is refined by an ancient method where the beans are gently rubbed until they lose the six layers of husk that differentiates brown rice from white rice.

Once refined rice is aged for at least 12 months in steel silos at a constant temperature. The procedure causes the starch to react slowly with oxygen and results in less starch loss during preparation.

In the process of peeling rice loses its yolk which is considered the most nutritious part. However, Acquerello, through a unique and patented method, recovers the lost yolk by partially penetrating it into the grain and what remains of the yolk melts around it forming a film.

The result is an extremely velvety and creamy but not sticky risotto and a rice rich in flavors that have penetrated the grain.