

# Building Cultural Bridges through food.



**25th March 2019**

**HELP College of Arts  
and Technology**



# Rice cultivation in Italy



## When did it start?

- The Romans knew rice but it was used for medical purposes only.
- Rice cultivation in Italy probably started around the middle of the 15th century.
- Its production considerably increased in the 19th century when an efficient and effective irrigation system was built



# Rice cultivation in Italy



**A small village near Vercelli (Piedmont)  
surrounded by flooded rice fields.**



# Rice cultivation in Italy



## Where is rice grown in Italy?

Italy is known as “Europe’s Rice Paddy”.

Rice cultivation is mostly located in the north of Italy: in Lombardy , Piedmont and Veneto.

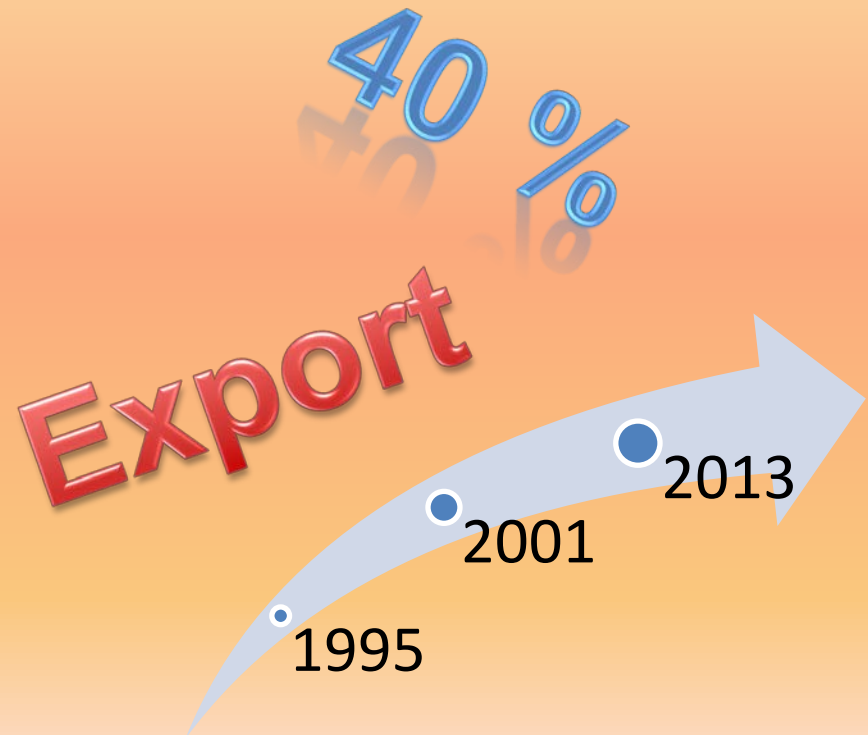


# Italian Rice in figures

According to a survey by Ente Nazionale Risi in 2017.....

Description	Quantity tons
Production	1.008.238
Domestic market	390.680-
Export UE countries	506.429-
Export Extra European countries	111.129-

Domestic market



# Baldo Rice

- It is grown in the area near Vercelli on the Sesia river.
- Baldo Rice is a long grain rice.
- it is quite rich in starch.
- it is particourlarly suitable for salads and puddings.
- It is used to cook risotto as well
- it is a P.G.I. rice.



# Roma Rice

- **Roma rice is a long grain rice.**
- **it is very similar to the Baldo type.**
- **it can be used to prepare different dishes.**
- **It is quite rich in starch.**



# Carnaroli Rice

- It is grown in the Vercelli, Novara and Pavia provinces of Northern Italy.
- It is used for making risotto.
- It has higher starch content and firmer texture than many other types of rice
- It is a long grain rice





# Arborio Rice



- It is named after the town of Arborio, in the Po river area.
- When cooked, the rounded grains are firm, creamy and chewy thanks to their high starch content.
- Arborio rice is often used to make risotto
- Arborio rice is also used to cook rice puddings.



# Vialone Nano Rice



- It is a semifino (medium-grain) RICE variety.
- It is grown in the areas near Verona, in Veneto.
- it is particularly suitable for risotto.
- it is rich in starch.
- it absorbs a lot of liquids during cooking.



# *Did you Know?*



- The italians have a saying “Rice is born in water, but it dies in wine.”
- Italy exports its rice to China.
- Leonardo Da Vinci is known for his contribution to the building of channels to drain the marshlands of the Po river plains.



**Thank you for  
your  
attention!**

