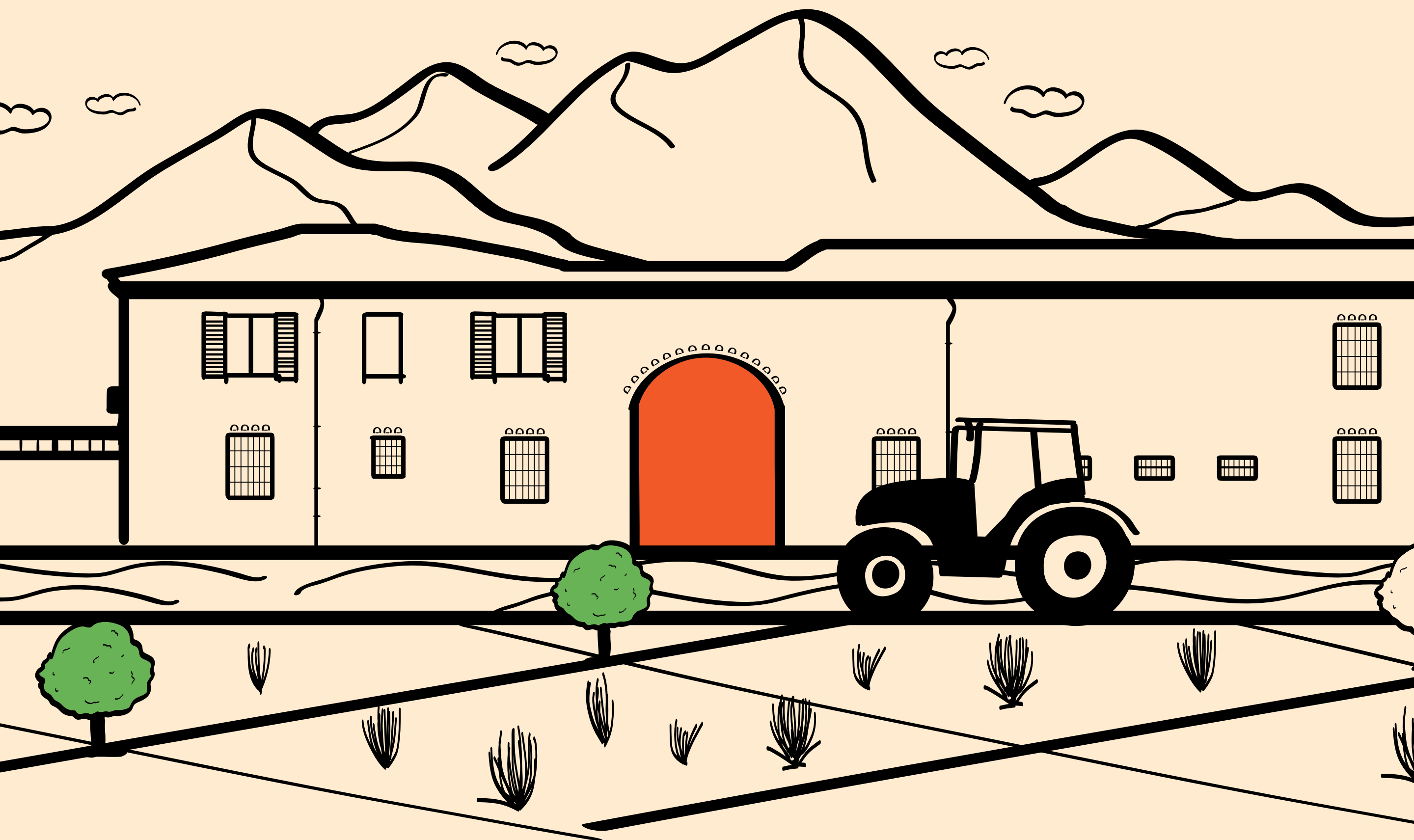


DAL 1919

ARAMINO

L'ANIMA DEL RISO





Where was born... The soul of rice!

*The soul of the rice tradition, where the earth,
the roots live in the grains and every harvest
renews a history of passion and quality.*

This rice comes from the fields of our beloved farm,
Cascina Aramino, in the Vercelli province.

Its origins date back to Roman times, as demonstrated
by the etymology of the word Aramimo (from the latin
Ara Minor, which means “little altar”).

The varieties of rice grown in our farm are typical of
our territory and considered the best for the
preparation of risotto, a classic dish from Vercelli’s
culinary tradition.

*From our agricultural heritage to your plate,
we bring authenticity, excellence and the flavor of time.*





From 1919 Our Best Quality Rice

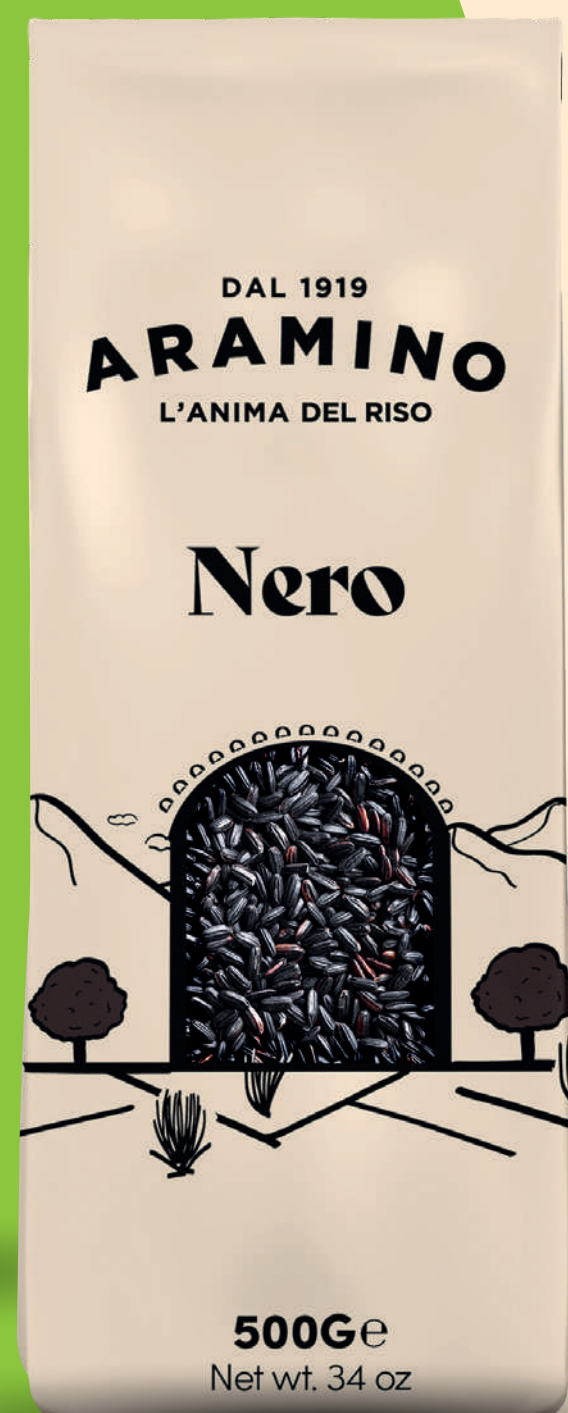


Product range

1Kg

Carnaroli rice | Arborio rice | Rome rice | Baldo rice





Product range

500 g

Carnaroli rice

| Arborio rice

| Brown Red Rice

| Brown Black Rice





Product range

Special Rices

Ebano® Rice 500g

| GranCavour® rice 500g

| Rubinum® rice 500g



Product range

Risotto

Risotto with Asparagus | Risotto with Porcini Mushroom
Risotto with Artichokes | Risotto with Saffron | Risotto with Truffle
Beans and Vegetables Risotto Traditional Recipe "Paniscia"
Risotto with "Radicchio di Chioggia I.G.P." | Risotto with "Cipolla rossa di
Tropea Calabria I.G.P." | Risotto with "Peperone di Seinse I.G.P."





Product range

Soups

Tuscan Soup | Venetian soup | Organic Extra-Legume Soup
Organic Mediterranean Soup





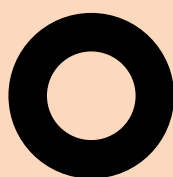
Our values



A tradition of growing rice A culture of making good things. Taste experience with one common denominator: **the selection of the most environmentally friendly rices.**



Our **farmhouse**, in the province of Vercelli, has roots that **date back to Roman times**, as demonstrated by the etymology of the word Aramino (from the Latin Ara Minor, that is, small altar).



The soul that we put into every single grain of our rice comes from all the people who have made this **profession their life** for generations, and from the soul of the territory itself which gives life to everything.



The **terrain** in which our rice is born and grows is unique and special; our water-rich rice fields allow **the growth of the best rice grains** with which, as per tradition, risotto is prepared.





We offer tailor-made packaging

Product personalization is important. We want to ensure that your product is as you want it and that it stands out from the rest. That's why we offer a wide range of packaging options and can create new tailor-made solutions to meet your needs.

Your product must be unique.

We offer various designs, measurements and packaging for all needs.

We offer both vacuum-packed pouches and cellophane in modified atmosphere (MAP); various formats sealings and packaging.

We can create completely customized private labels and a fully dedicated line to help you find the best way to distribute, display and present the product. Below are some examples of our packaging.

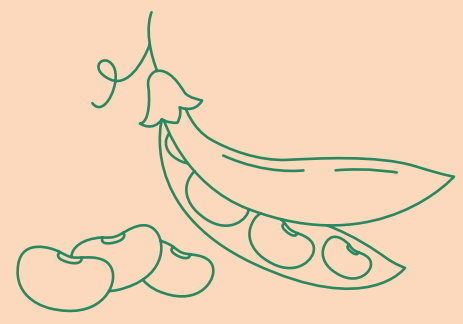




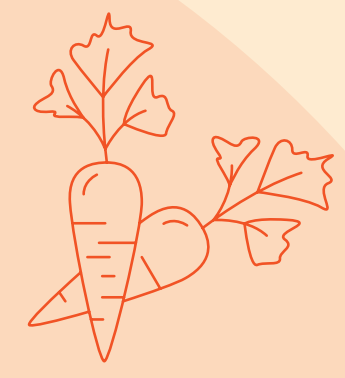
Select variety



Cereal crops

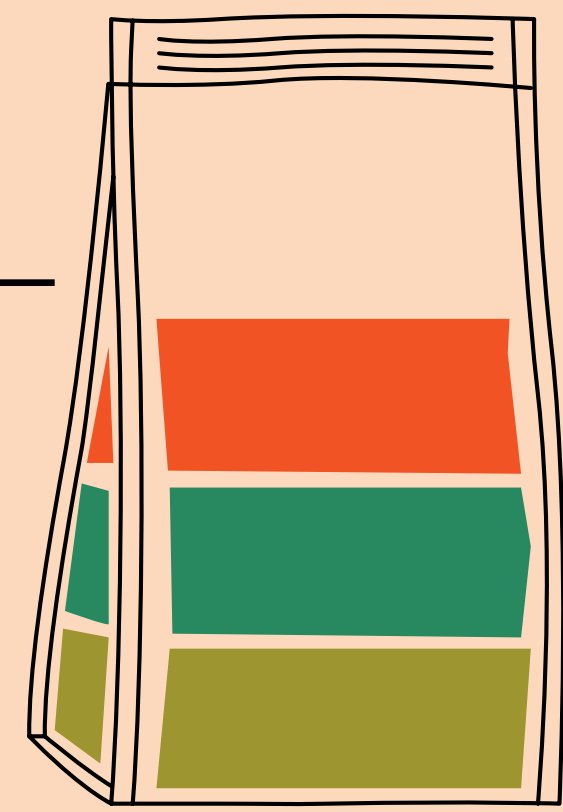


Legumes



Vegetables

Mix to your taste

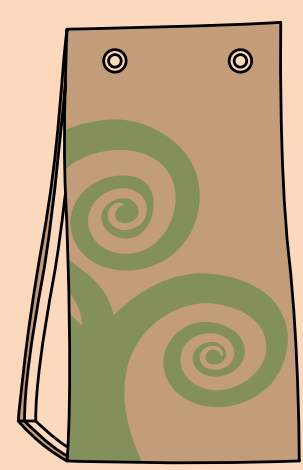


Vegetables

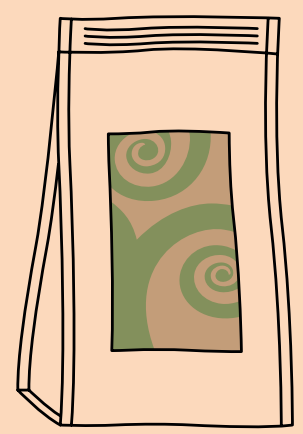
Legumes

Cereal crops

Choose the packaging



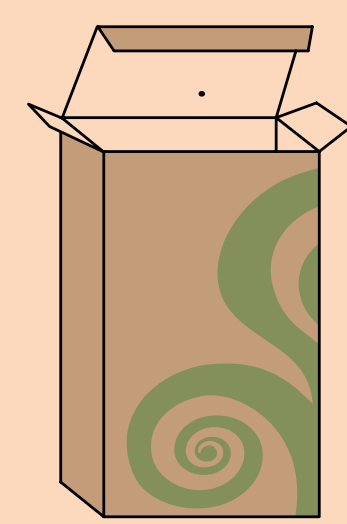
Solution 01



Solution 02

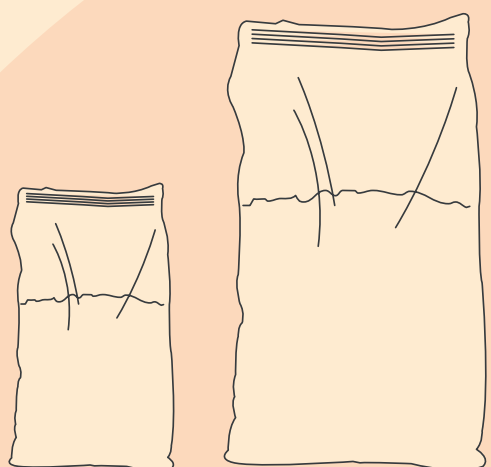


Solution 03

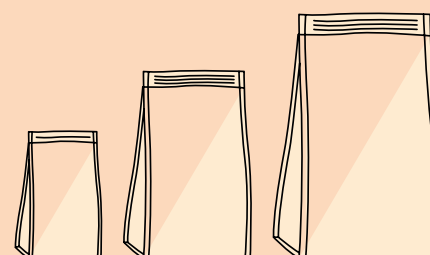


Solution 04

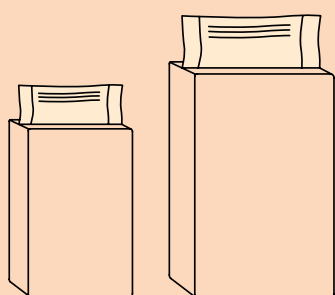




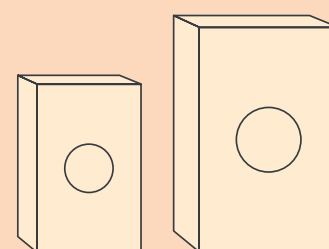
**Modified atmosphere
Cello pack
2 - 5 kg**
Heatsealed bags made
of 2 plies film laminate.



**Modified atmosphere
Four corner seal
from 0,100 to 1 kg**
A corner seal bag has seals
on to the four corners of the



**Vacuum Bag in Box
0,5 - 1 kg**
Inner pack in vacuum
laminate, in printed
carton box. Bundles in
heatshrink



**Vacuum Bag
0,5 - 1 kg**
Inner pack in vacuum laminate.
Bundles in heatshrink film.



**Poly bag and Big bag
from 25 kg to 1 t**
With possibility of CO₂ flushing to preserve rice for extended period.





cascina-aramino.com

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