



VERO
RISO



Innovative soul, pure heart. At Vero Riso, we have created a selection of 100% organic and natural Italian rice, the result of technological, sustainable cultivation that fully embraces biodiversity.

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VALUES

SEEDS OF GOODNESS



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VERO FOR EVERYONE

Every grain expresses passion, flavour and research. Thanks to the variety of native seeds with different nutritional properties, there is a type of Vero rice to suit everyone's needs.

VERO QUALITY STEMS FROM A GENUINE RESPECT FOR NATURE



Minimum tillage techniques provide significant CO₂ reduction compared to traditional farming.



Cultivation techniques focused on reducing the use of synthetic chemicals and optimising water consumption.



Biodiversity support in fields and irrigation channels.



Shallow tillage to limit erosion and nutrient dispersion.



AGRITECH 4.0

SELECTION

At Vero Riso, cutting-edge technology and traditional farming techniques alongside each other to create a transparent, sustainable rice with superior organoleptic properties.

*We use self-drive systems, satellite geo-mapping, drone fertilisation tests and variable rate techniques to optimise processes, farming procedures, product quality and increase our positive impact in nature.
All Blockchain-certified.*



AGEING •

The paddy rice is aged from 1 to 3 years to increase the properties of the grains, enhance their features and ensure excellent consistency during cooking.

GENTLE DEHUSKING •

We dry the rice at low temperatures and dehusk it gently using stones to preserve the natural properties of the grains and obtain the best rice possible.

METICULOUS SELECTION •

We select every single grain to minimise any defects, eliminate impurities and ensure uniformity of colour and size.

CIRCULAR BENEFITS •

Nothing is thrown away: the waste products are reused within the company and in the fields.

FROM THE SOIL TO THE SOIL

SUSTAINABILITY

We also champion the principles of sustainability in our packaging which is made from recyclable and compostable products and contains micro-packs to reduce waste. Each packet can be re-used for other purposes for a longer life.



NaturalCUBE

- COMPOSTABLE
- REUSABLE
- MICRO PACKS



EcoBAG

- COMPOSTABLE
- REUSABLE
- MICRO PACKS

Regular

- COMPOSTABLE



VARIETIES CULTIVATED:

- NATURAL ARBORIO RICE
- NATURAL CARNAROLI RICE
- ORGANIC CLASSIC CARNAROLI RICE
- WHOLE GRAIN EBANO BLACK RICE
- WHOLE GRAIN RED RICE



RESEARCH

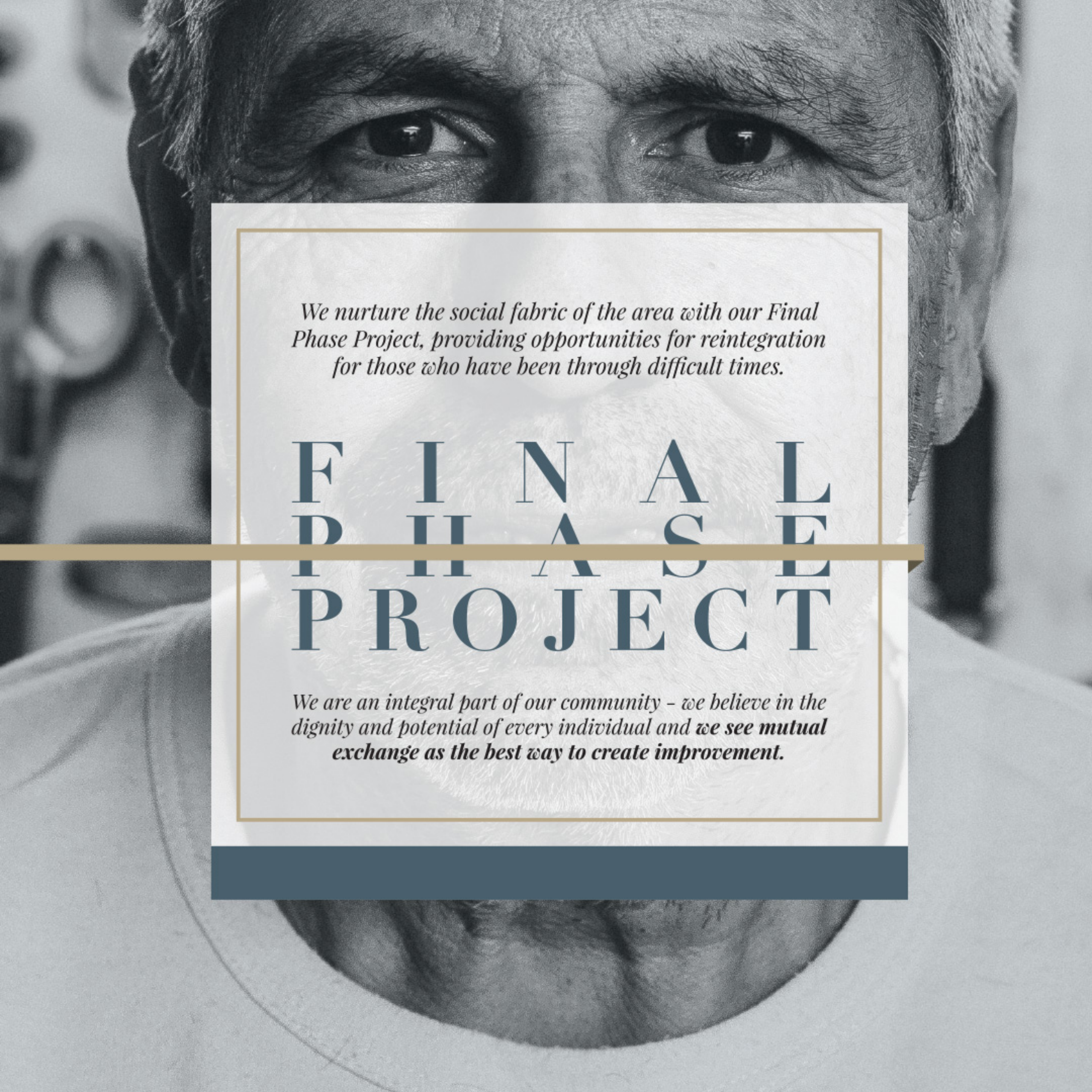
RESEARCH IS CREATING NEW KNOWLEDGE

Together with universities, research institutes and our technical partners, we develop and improve the production processes to sustain the land and increase product quality.

We call upon experienced professionals to certify the entire supply chain and offer truly healthy, nutritious, transparent and sustainable rice.

Two hectares of our land are allocated to the study of new techniques to reduce the use of natural or artificial resources, and optimise future processes.





We nurture the social fabric of the area with our Final Phase Project, providing opportunities for reintegration for those who have been through difficult times.

**F I N A L
P H A S E
P R O J E C T**

We are an integral part of our community - we believe in the dignity and potential of every individual and we see mutual exchange as the best way to create improvement.

AUTHENTIC

Like the **origins** of its native seeds and **old farming traditions**

HEALTHY

Like the **nourishing soil** in which it **grows**

TRANSPARENT

like its **blockchain** certification **guarantee**

INNOVATIVE

Like the ongoing **sustainable research** behind it

HARMONIOUS

Like the **balance** between the needs of **community**, the **grain** and the **soil**

DELICIOUS

Like its appetising **flavour**

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