CANTINA alla MAGGIA
ASCONA

Black risotto rice

with dried tomatoes and Swiss herbs



Black rice is cultivated in the Po Valley. Named after the goddess of love Venus, is a natural wholegrain rice with a distinctive character. It is gently hulled but not polished, preserving its valuable nutrients. Its elegant black color is entirely natural. Even after longer cooking, it delights with a pleasantly firm bite and a delicate nutty flavor.
A treat for all the senses.
Ingredients: Italian Venere rice, homemade vegetable bouillon 4% (table salt, carrots, garlic, lovage, cauliflower, leek, parsnips, peppers, celery, yeast extract, spices), onions, chives, "Ticino" herb mix, spices.

Cantina alla Maggia
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