

Sacchetto Riso in stoffa



The 'Loto' variety is an oval, elongated rice of excellent quality that is ideally suited to risotto. It is very tasty and consistent, and does not overcook easily.

Since 1997, we have been cultivating our dry rice, which requires less water and produces less CO₂ than traditional rice. Our fields are located in Ascona and Locarno at an altitude of 197 m above sea level near our nature reserve on Lake Maggiore as well as on the Magadino plain in Gordola.

The rice is sown in May and harvested in October.

Beelong Eco-Score Certificate

A+