

## CASCINA ARDIZZINA

**Category:** More  
**business description:**

Paolo Costanzo's farm operates with agricultural criteria that have a low impact on the environment, dedicated to high quality cereal production. In the rice paddies submerged with well water, Carnaroli and Baldo are collected and sold in bulk, in ready-to-cook risottos (with dehydrated broth) with porcini mushrooms, with saffron, with red radicchio and with Panissa vercellese or transformed into flours. From the spelt, they make flour, soup and Farrotti, to cook like rice. In the farm shop there is excellent corn flour for polenta and a minestrone with 14 different types of legumes.

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### Links