








# OUR ITALIAN RICE SELECTION

## Distinct Characteristics and Benefits

Treasured varieties for everything from firmly rolled sushi to creamy risotto. Sun Valley Rice's generations of farming experience, innovative technology, and industry-leading standards ensure quality product every time.

Rice Grain	Types	Description		
<b>Medium Grain</b>	<u>Leonardo</u>	An excellent medium grain 'sticky' japonica rice; well suited to Sushi, Mediterranean & Asian cuisine.		
<b>Short/ Round Grain</b>	<u>Selenio</u>	A premium short/round grain 'sticky' japonica rice; excellent for Sushi, Mediterranean & Asian cuisine.		
<b>Risotto Rice</b>	<u>Arborio</u>	The famous risotto rice variety taking its name from the town of Arborio in the Piedmont region of Italy. Enjoyed worldwide for risotto.		
	<u>Carnaroli</u>	A premium risotto rice from the Pavia, Novara and Vercelli provinces of northern Italy. Delivering slightly thicker and creamier risotto. Often referred to as the 'king' of risotto rices.		

Bags: Available in a number of bag sizes including: 1KG, 10KG, 20KG, 1MT Totes.  
Brands: Sun Valley Rice House Brand 'Daichi', or Customer Private Label or Plain Bag.

### CONTACT US

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Visit [sunvalleyrice.com](http://sunvalleyrice.com) to learn more about how Sun Valley Rice is committed to offering our consumers and customers the healthiest and tastiest rice on the market.