

CALVISIUS CAVIAR & LINGOTTO

- MALOSSAL TECHNIQUE
- **FULLY-SUSTAINABLE**
- STATE-OF-THE ART FARMS

Calvisius is the Gold Standard in caviar aquaculture. From pioneering the large-scale sturgeon farm industry and setting a new benchmark for the production of premium-quality caviar to cutting-edge know-how and sustainable practices that lead the way in environmental conservation, Calvisius is an industry leader.

Calvisius raises their sturgeons in pristine spring water and provides them with the highest quality food. As breeders, producers, and suppliers, they maintain absolute oversight over every facet of their sturgeons' lives and the caviar manufacturing process, guaranteeing complete openness and the ability to trace every tin originating from their facilities.





LOCATION CALVISANO. ITALY TRACEABILITY

FULL TRACEABILITY FROM FISH TO TIN CITES LABELING STANDARDS

AVAILABILITY

TRADITION PRESTIGE TRADITION ELITE OSCIETRA CLASSIC OSCIETRA ROYAL OSCIETRA IMPERIAL SIBEREAN CLASSIC **SEVRUGA BLACK CAVIAR** LINGOTTO











Photos courtesy of Calvisius Caviar