

# Caviar Giaveri

Treviso, Italy

Caviar Giaveri is a small, family run aquaculture in northern Italy. Before developing a state-of-the-art caviar production operation, they raised eel, carp, and sturgeon for sport fishing. Giaveri is set apart not only by their attention to detail, but by their consistency and quality. The high quality starts with the sourcing of mineral-rich water from artesian wells, the same water used by the San Benedetto water company. The water is of such high quality they are able to irrigate surrounding prosecco vineyards with the sturgeon holding pens' discharge. Giaveri simply produces the highest quality Italian caviar on the market.



Caviar Giaveri

# Beluga Hybrid

(*Huso Huso* & *Acipenser Baerii*)

The beluga sturgeon famously produces the world's most coveted caviar. Though overharvesting led to a crash in wild beluga, successful aquaculture has ensured beluga caviar production while protecting wild populations.

The United States permits hybrid beluga importation and Giaveri is one of the top producers in the world. Collected from the hybrid offspring of female beluga and male siberian sturgeon, these large eggs are expertly crafted into a balanced, creamy caviar, perfect for special occasions.

Species: beluga-siberian  
Color: dark olive to black  
Taste: sweet, very buttery  
Size of pearls: 2.5-3mm  
Maturation: 15-20 years  
Aquaculture: deep water well



## Tasting Notes

Large buttery dark pearls with a pleasant sweetness, unique to beluga caviar.