

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.



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Osetra

(*Acipenser Gueldenstaedii*)

Mimicking traditional Russian methods of caviar production, Giaveri uses a small amount of salt for curing. Osetra is often known as "Russian sturgeon" or "Russian caviar" due to the word "osetra" deriving from the Russian word for sturgeon. Warm bronze to olive in color, this osetra has a consistent nutty flavor with a crisp finish.

Species: osetra sturgeon
Color: warm bronze to olive
Taste: nutty, olive oil
Size of pearls: 2.3-2.7mm
Maturation: 10-15 years
Aquaculture: deep water well



Tasting Notes

Nutty taste up front with a fatty, olive oil finish. Textured but delicate enough to melt on your tongue. Delicious and thought provoking, definitely a winner for the experienced caviar connoisseur.