

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 that they are able to irrigate surrounding prosecco vineyards with the sturgeon holding pens' discharge. Giaveri produces the highest quality Italian caviar on the market.



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Siberian

(Acipenser Baerii)

Siberian sturgeon thrive in artesian well water on the Giaveri farm, and the result is a superior caviar product. Giaveri raises 10 different types of sturgeon, but the siberian species shines as both affordable and approachable. Siberian caviar is a great option for both new and experienced caviar tasters, as it is delicate and slightly sweet.

Species: siberian sturgeon
Color: dark brown to black
Taste: mild & slightly sweet
Size of pearls: 2-2.4mm
Maturation: 6-10 years
Aquaculture: deep water well



Tasting Notes

Delicate eggs, pleasant texture, and an impressive mild sweet flavor. Amazing introductory caviar with a short finish.