## Catalogue 2019

All caviars are processed with the traditional method "Malossol" ( with low salt)



## BRUNO – SIBERIAN ADRIATIC STURGEON CAVIAR

From a cross- breeding of the Adriatic sturgeon (Acipenser Naccarii) and the Siberian one (Acipenser Baerii) this caviar has a delicate taste with a light nutty nuance. The size of the egg varies between 2,5 and 2,8 mm and the colour ranges from pearl grey to hazel brown.

Available all year around.

#### **BRUNO**



#### **NEERO - SIBERIAN STURGEON CAVIAR**

Made with Acipenser Baerii also known as Siberian Sturgeon.

Egg size ranges from 2,5 to 3 mm and it has a grey basic colour, from pearl grey to gunmetal grey. The taste is soft, fine and classy with a final aromatic fresh nuance.

Available all year around.

#### **NEERO**



#### INDACO - WHITE STURGEON CAVIAR

Made with Acipenser Transmontanus sturgeon also known as White Sturgeon. Egg diameter goes from 2,8 to 3 mm and the colour is dark, from black to gunmetal grey. The taste is delicate, pleasant and particularly classy.

Usually available from December to June.

#### **INDACO**









#### PERLA - SIBERIAN OSCIETRA STURGEON CAVIAR

A cross-breed of the Russian sturgeon known as Oscietra (Acipenser Gueldensteadtii) and the Siberian one(Acipenser Baerii). Very fine, with egg size up to 3,0 mm. The colour may vary from pearl grey to dark grey, may have golden shades.

Usually available from October to March.

#### PERLA



#### INTENSO – OSCIETRA STURGEON CAVIAR

From the Russian Sturgeon known as Oscietra (Acipenser Gueldensteadtii) and with large eggs up to 3,0 mm, this exquisite caviar is appreciated by the most demanding caviar enthusiasts. Its colour is generally amber with rich cognac and honey hues. This fresh caviar has a distinctly strong yet pleasantly balanced flavour.

Available all year round.

#### **INTENSO**



# ASSOLUTO - STERLET ALBINO STURGEON CAVIAR

This caviar is an Almas ("diamond") caviar extremely rare, absolutely the most precious. The preferred delight of Tsars, Shahs and Emperors because of its very delicate taste enriched by nice fruity nuances and the unique medium size, golden eggs. Extracted from the very rare Starlet Albino Sturgeon (Ascipenser Ruthenus) whose colour reminds distinctly the colour of gold.

Available only on demand and pre-booked.

### **ASSOLUTO**







