

# CAVIAR TASTING EXPERIENCE HAMPER

## TASTING NOTES

To properly savour caviar, you should place a small amount on the back of your hand, between your thumb and your index finger. Feel the temperature and its texture, observe the shape and the colour. You are just witnessing all the caviar omega oils warming up thanks to your body temperature, this warmth enables the release of the notes and flavours associated with each variety. Ready for the next step? Place the caviar in your mouth and let it melt in between your tongue and upper palate. A truly unforgettable experience. The best quality caviar will only leave a pleasant buttery scent on your hands after a tasting. Repeat these steps with each variety and then enjoy the caviar with crème fraîche and blinis.

### **RUSSIAN CAVIAR** *Oscietra*

*Acipenser Gueldenstaedtii*

**Renowned as one of the most notable caviars,  
an absolute crowd-pleaser**

This legendary varietal of caviar has a large size pearl (2.7 - 3.0 mm), most frequent colours are dark grey, dark brown and sometimes even black. The flavour is pure and rich, the intensity of hints of hazelnuts, butter and toasted grains tends to increase month by month as the caviar matures.

Russian Oscietra is harvested from *Acipenser Gueldenstaedtii*, a species native to Russia (Caspian Sea and Black Sea). It can take up to 10 – 12 years for the Russian Sturgeon to mature and produce eggs. Our Ars Italica Oscietra comes from one of the oldest caviar farms in the world, located in Park Ticino Naturel Reserve in Italy.

### **WHITE STURGEON CAVIAR**

*Acipenser Transmontanus*

**Uniqueness and versatility without limits**

Black pearl white sturgeon caviar is identified by a glossy large pearl with a distinctly black hue, egg size varies from 3.0 to 3.2 mm The flavour is perfectly balanced with round notes, combining delicate nuances of the sea with light, buttery hints of pastry. Transmontanus caviar tends to be subtle and has a medium length on the palette due to its maturation time.

Indigenous to the waters and rivers of the Pacific Coast of North America, White sturgeon (*Acipenser transmontanus*) starts producing caviar at the age of 9 – 13 years. We bring Black Pearl White Sturgeon Caviar straight from the Calvisius farm located in North Italy.

### **SALMON CAVIAR**

**AUSTRALIAN**

**A True Delicacy**

Extra-large, bright orange, pearls are filled with nutrients that will burst on the palate. Our salmon roe is produced by the Atlantic sturgeon grown in the pure waters of southern Tasmania.

