

Ars Italica's Storione Ticino farm is in the north of Italy near Lake Maggiore in the Ticino Park. This is one of the largest sturgeon farm in Europe with more than 60 acres of aquaculture tanks dedicated to breeding the finest species of fish which account for over 20% of the world's caviar production.



Rigorous and traditional techniques are used such as the Malossol method, which in Russian means "low salt content." For over 25 years, Caviar Masters have been transforming the precious roe into something unique with their expert hands. This is how Ars Italica is able to deliver an environmentally-friendly and luxurious experience for connoisseurs, and those who want to treat themselves to a moment of timeless refinement.

## OSCIETRA CAVIAR

Fresh caviar is prepared from the roe of the pure Russian sturgeon (*Acipenser gueldenstaedtii*). The Oscieta caviar has historically been considered one of the most sought-after foods in the world, a precious and valuable caviar, second only to the Beluga.

The word Oscieta (asetra, osetra, oscietre) is the noun that exclusively identifies the caviar prepared with the roe of the Russian sturgeon species.

The large variability present in the grains of the Russian sturgeon has traditionally allowed the grading of different selections of caviar.

The Classic Oscieta caviar has a large sized grain, most frequent colours are dark grey, dark brown and sometimes even black. Roe shell is fairly firm, the texture is usually not too dry with the typical bronze dark reflex. The flavour is pure, tasty and quite rich, the intensity of hints of hazelnut and butter tends to increase month by month as the caviar matures.



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# ARS ITALICA CAVIAR

Oscietra caviar comes from the Russian Sturgeon, an ancient species originally native to the Black Sea, the Caspian Sea and the Azov Sea.

It is a medium sized fish that can weigh from 30 – 50kg requiring a 9 – 11 year life cycle. Providing a poppy and slightly nutty caviar with large sized eggs and colouring that ranges from dark brown to beige, many consider this to be the most refined caviar.

### CAVIAR CHARACTERISTICS

**Diameter** large 2.7mm/3.0mm

**Colours** dark grey, dark brown, occasionally black

**Texture** smooth, not too dry, dark bronze reflex

**Roe Shell** fairly firm

**Character** tasty, pure, lightly salted, rich and deep

**Notes** moderate hint of hazelnut and butter

**Ingredients** farmed Russian sturgeon roe 96.5%, marine salt 3.5%

**Country of Origin** Italy

**Vacuum Jar/Tins** 20g, 25g, 28g, 50g, 100g, 125g, 200g, 250g

**Certifications** BRC, C.I.T.E.S., IFS



### FISH FARM SPECS

Storione Ticino farm is located in the North of Italy (Cassolnovo - PV) near Lake Maggiore in the TICINO Park.

Sturgeons are bred in fresh water basins in a natural environment (outdoor, 4 seasons, with no recirculation water).

Spring water sources 6.000-10.000 liter/second

**Extension Area** over 350.000<sup>2</sup>m

Production chain is 100% under control, from fingerlings up to the caviar.

The sturgeon farm productions are certified **F.O.S. Sustainable Aquaculture and Controlled Production TICINO Park**



Juvenile of about 6 months



Adult of about 10 years