



BLACK PEARL is caviar of the Siberian variety, produced from the *Acipenser Baerii* (Siberian sturgeon).

True caviar is only made from the roe of the Sturgeon fish. Although it is a simple process like making Champagne, the subtleties of managing the raw eggs requires expertise developed over years.

Producing the best caviar is an art form, which starts with the magnificent raw material, enhanced by artisan skill. The finest Siberian sturgeon are hand reared on ARS Italic's Storione Ticino farm, located in northern Italy near the Lake Maggione in the Ticino national Park. It has more than 60 acres of aquaculture tanks dedicated to breeding the exquisite species of sturgeon fish. ARS Italic produce around 20% of the world's caviar.



The breeding ponds are supplied with crystal-clear water from the Alpine Glacier river system, producing the perfect thermal conditions necessary to breed healthy sturgeons and in turn, exceptional quality caviar. The pristine location affects the unique taste of this caviar.

Black Pearl Siberian displays a mesmerizing shimmer that hints of the opulent pleasure you will experience as each egg separates in your mouth and melts delicately on the palate. The roe coloured with variations of golden Brown to Black displays a medium size 2.7-2.9 mm Pearl. Our *Baerii* Sturgeon become mature at around 6 years old and the roe is harvested from when the fish are 9-10 years old.

The taste is subtle, fresh and multifaceted, internationally acclaimed connoisseurs and chefs have spoken of the sheer delight of this product regarding it to be matching and even surpassing the texture and flavour of wild, high quality Siberian *Oscietra*.

Maintained to standards wild fish could only dream of, The *Baerii* Sturgeon enjoy pure, clean and oxygen rich water, a bespoke diet according to their needs and minimal stocking densities. The fish are closely monitored with their health and wellbeing managed by the world's leading experts in freshwater fish husbandry. For the finest Caviar, the Sturgeon eggs must be at optimum maturity, not too ripe nor green.

BLACK PEARL SIBERIAN CAVIAR



The finest roe always comes from fish which are lethally harvested. Our Sturgeon are harvested by a process which results in no stress to the fish at any time. The roe is removed and under the artisan touch of the Caviar Master, the roe from each fish is individually hand processed and cured using the traditional Malossol (Low salt) method.

“Caviar” is an ancient Persian term, translating to “egg of strength” with very good reason, as caviar has one of the highest nutritional values of any protein.



With all fishing for wild Sturgeon prohibited in 2008, the world demand has been filled exclusively by caviar produced from farmed sturgeon.

Experiencing fresh caviar is a feast for the senses. Black pearl Siberian Caviar is a luxury experience.



For the ultimate tasting pleasure, place a small ball of caviar in the crook of your upper hand between thumb and fore finger. Allow the caviar to rise to blood temperature and raise to your nose, inhale deeply before placing the caviar in your mouth. Roll the ball of caviar gently across your tongue, before pressing it against the palate. The warmth of the mouth will melt the membrane and the caviar will melt like butter. Draw air across your tongue and swim in the sea of flavour. You will taste the light salt cure and when inhaling, the fresh bright scent of the ocean will carry the alluring, yet lasting flavour of green walnuts through to the back palate.



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