



BLACK PEARL WHITE STURGEON CAVIAR

is a caviar extracted from the White Sturgeon (*Acipenser Transmontanus*) a native species of the Pacific Ocean found in the North American West Coast, from Alaska to Southern California. It is one of the longest-living sturgeons, reaching up to one hundred years of age. This fish can weigh up to 800kg and can be as long as 6m (19ft). High in protein, this lean fish is particularly refined and so is its exquisite large roe ranging from 3.0 to 3.2mm in diameter and varying between dark grey to black.



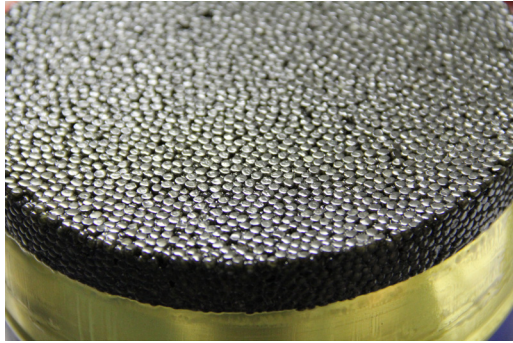
Black Pearl White Sturgeon is produced by the largest caviar producer in Europe and the second-largest producer in the world - Calvisius, based in Italy, this producer was the first caviar farm in Europe and over years their sturgeon roe has become a benchmark in the caviar industry.

The *Acipenser Transmontanus* is bred and grown in Calvisiano, a small town located in the middle of the Po Valley in the north of Italy, in the province of Brescia, an area rich in fresh spring water. The name of the town comes from the Latin - Calvisius, an ancient noble Roman and great gourmet. Italy is one of the authentic motherlands of the sturgeon fish and its roe. Caviar has been traditionally prepared and considered there a true delicacy, a privilege reserved for Nobles and Popes, especially between the XV and XIX centuries.



The unique features of the pure water in the area are the foundation of the excellent ecosystem that ensures our white sturgeon caviar its authenticity and freshness and has made it one of the most exquisite delicacies in the world. The average time for the white sturgeon to mature and ovulate is between 9 – 13 years old, our producers work with the natural life cycle of the fish and allow the fish to grow as they would in the wild, often the fish will have several ovulations before the caviar master will deem the fish ready to extract its caviar.

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The taste profile of Black Pearl White Sturgeon Caviar is frequently compared to the Caspian Russian Oscietra as it provides a creamy, nutty burst on the tongue with a distinctly crisp, clean finish. The flavour of this caviar 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. Black Pearl White Sturgeon Caviar will always display a glossy large pearl with a distinctly black hue.



Since 1998, sturgeons have been listed by the Washington Convention as species in danger of extinction. For over forty years, to safeguard the endangered sturgeon species, the farm has been combining time-honored Italian traditions with sustainable technologies. As one of the very few farms in the world, Calvisius has been awarded the "Friend of the Sea" Certificate for the sustainable approach they have taken in breeding and raising sturgeons that highly contributes not only to the protection of the species but also of the environment. The entire manufacturing facility is certified "BRC" and "IFS high level", unique in the world of sturgeon breeders and caviar producers.



ENVIROMENTALLY
SUSTAINABLE
PRODUCTION



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