



CAVIAREAT
— *Caviar it* —



A close-up photograph of two silver spoons filled with black caviar. The spoons are positioned diagonally across the frame, with the top spoon in the upper right and the bottom spoon in the lower left. The caviar consists of small, dark, glistening spheres. The background is a dark, textured surface, possibly a piece of fabric or paper, which is slightly out of focus. The lighting is dramatic, highlighting the texture of the caviar and the metallic sheen of the spoons.

A TASTE OF "CAVIAREAT"



BELUGA HUSO HUSO

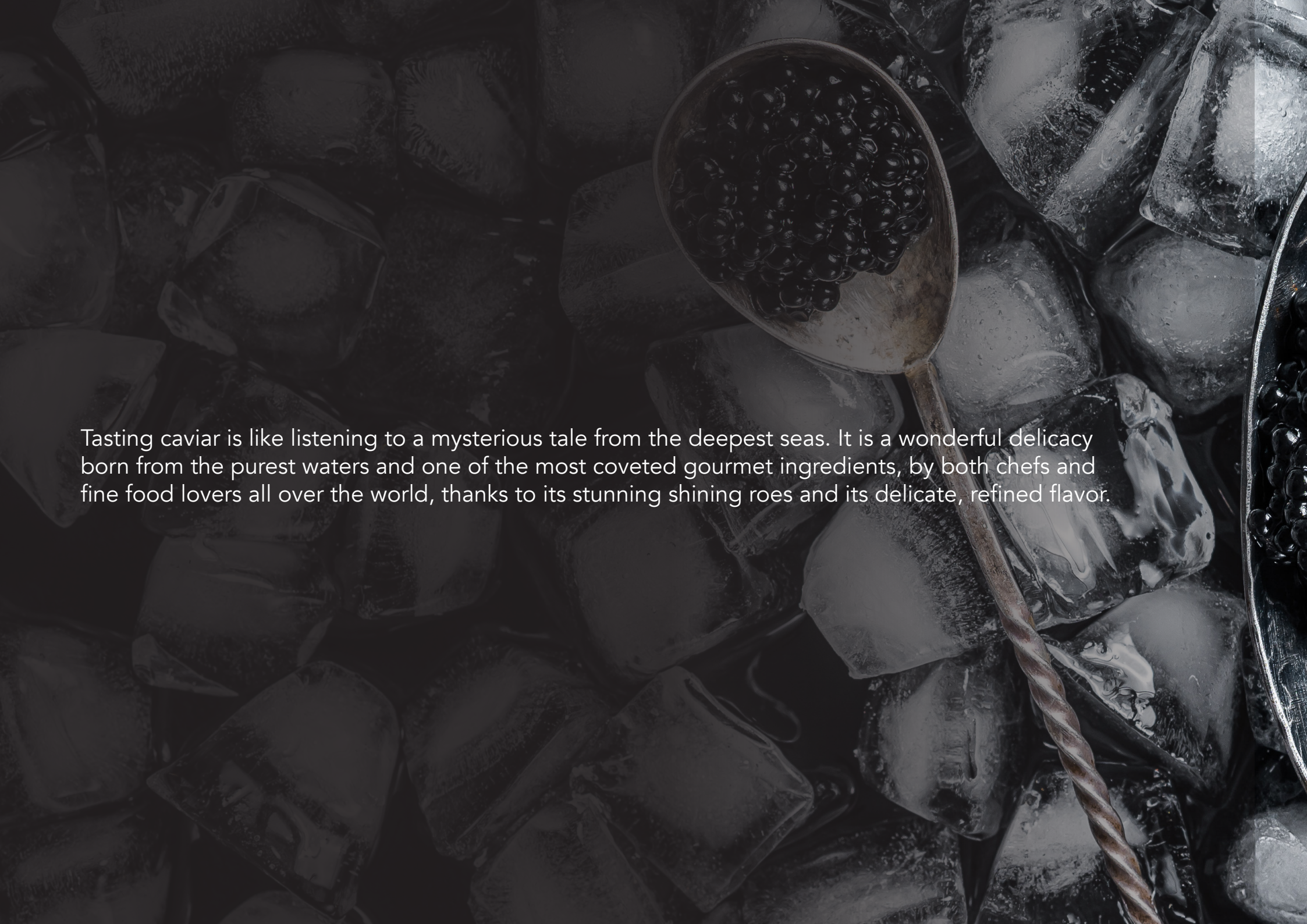


Is the most delicious and expensive one among all black caviar types. Beluga (Huso Huso) originally lives only in the Caspian See. The largest grain and most delicate in flavor of sturgeon eggs, Beluga caviar tastes somewhat like the sea with buttery overtones. Its color varies from medium to dark brown with a clear and golden finish.

ROYAL BAERII



Royal Black Caviar (Siberian Sturgeon *Acipenser Baerii*) is one of the most popular types of caviar in Europe. The medium-sized eggs of the young Siberian sturgeon (18 to 20 years old) are deep black, have a grain size approx. 1.5 mm, have a strong pearl and leave a mild hazelnut taste. The Royal Black Caviar is an excellent caviar and is sometimes referred to as black gold.

A close-up, top-down photograph of a silver spoon filled with black caviar. The spoon is resting on a bed of large, clear ice cubes. The background is dark and textured, possibly a surface of more ice or a dark cloth. The lighting is dramatic, highlighting the glistening texture of the caviar and the facets of the ice.

Tasting caviar is like listening to a mysterious tale from the deepest seas. It is a wonderful delicacy born from the purest waters and one of the most coveted gourmet ingredients, by both chefs and fine food lovers all over the world, thanks to its stunning shining roes and its delicate, refined flavor.



ROYAL OSCIETRA



Royal Oscietra Caviar (*acipenser gueldenstadtii*) is renowned for its excellent egg quality. The medium-sized grain of this caviar has a slightly nutty flavour with a mellow length that lingers beautifully on the palate.

ROYAL KALUGA



By combining the creamy, buttery burst of Kaluga caviar with the rich, full flavor of caviar, this royal marriage of two sturgeon species has completely changed the game for caviar lovers.

A close-up, macro photograph of black caviar (sturgeon roe) on a dark surface. The caviar grains are small, round, and glistening, with some showing their characteristic beak-like structure. The background is dark and slightly blurred, emphasizing the texture and detail of the caviar.

PREMIUM CAVIAR



CaviarEat Beluga is made of Huso Huso sturgeon roes. As the sturgeon has to be farmed for a least 14 years before collecting the precious eggs, Beluga is the most prestigious and the rarest caviar, the ultimate delicacy.



HUSO DAURICUS



Our Special Reserve caviar has an elegant and unique depth of flavor that is unparalleled by any caviar. This caviar is produced by the most mature sturgeons, between 15 and 25 years of age. The caviar has a gorgeous nutty flavor, large pearls, firm and smooth texture, and a long finish. It is perhaps the most rare caviar available in the world.





SCHRENKII IMPERIAL



the only type of caviar in our assortment that is created by the Amur Beluga (*Acipenser Schrenkii*). It is effortlessly delightful and refined. The Imperial is certainly the epitome of exceptional caviar, it represents true sophistication in flavours and gives an exclusive pleasure.





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