



VIVARI

CAVIAR



OVER 30 YEARS OF CAVIAR MASTERY

*The ancient art of time and patience,
where the Vivari emotion begins.*

A ritual born in the heart of Calvisano,
amidst pristine waters and the silence of anticipation.
Vivari transforms time into excellence,
nurturing each sturgeon as a work of art.

This devotion yields a rare caviar—a gastronomic jewel
dedicated to the world's most discerning palates.



REARING IN NATURE —

A symphony of water and nature, the perfect ecosystem where excellence takes shape.

Within an oasis of ten hectares, our sturgeons are nurtured in pure waters that exchange every four hours.

A constant, vital flow that ensures the absolute purity of Vivari caviar, preserving its noble flavor in a perfect balance between man and nature.



FROM STURGEON TO CAVIAR PEARLS —

*A complete life cycle, where artisanal mastery
shapes pearls of rare beauty.*

From birth to maturity, every specimen thrives
in our sanctuary. Through the sacred
Malossol salting ritual, we transform precious roe
into a sensory experience.

Silky textures and unique intensities define a caviar
that is pure emotion for the palate.

BELUGA IN THE CAVIAR OF THE TSARS —



The most coveted in the world, featuring large, lustrous pearls with a sublime and creamy flavor. A jewel of profound character.

SPECIES Huso Huso e Ac. Naccarii

AVERAGE WEIGHT 50 kg - Maximum weight 2 tons

MAXIMUM LENGTH 6 meters

MATURES after 20 years

FUN FACT As a newborn fry, the Beluga sturgeon reveals a fierce nature, possessing shark-like teeth. Within its first two months of life, these disappear as it transforms, beginning its journey as a gentle giant of the waters.



persistence ●●●●●

intensity ●●●●●

lightness ●●●●

texture ●●●●●

consistency ●●●●●

shelf life 90 gg.

available sizes 10 | 30 | 50 | 100 | 250 | 500 g

original tin 1 kg | 1,8 kg



ALBINO GOLDEN CAVIAR —



*Rare, gold-hued pearls with a velvety texture.
A sublime pleasure with buttery notes,
crafted for the most sophisticated palates.*

SPECIES Acipenser Ruthenus

AVERAGE WEIGHT 7/10 kg

MAXIMUM LENGTH 1 meter

MATURES 7/9 years

FUN FACT The Sterlet sturgeon, native to the Danube and Prut rivers, is the species that most endured against extinction. Its small stature allowed it to vanish into the depths, escaping the era of untamed fishing to remain a living legacy.



persistence ●●●●

intensity ●●●●●

lightness ●●●●

texture ●●●

consistency ●●●

shelf life 90 gg.

available sizes 30 | 50 g

original tin 1 kg



IMPERIALE THE LIMITED EDITION —

The fruit of decades of research and patience, this caviar is born from sturgeons that have reached their ultimate maturity. Its firm, amber, and golden grains release a bouquet of olfactory sensations and a sweet note unparalleled for the senses.

FUN FACT These sturgeons have already produced roe once, only to reabsorb them—a natural alchemy that delays the next ovulation by two to four years. The result is the pinnacle of excellence: oversized, lustrous roe of extraordinary brilliance and rarity.



shelf life

available sizes

original tin

90 gg.

30 | 50 | 100 | 250 | 500 g

1 kg | 1,8 kg



CLUB SELECTION THE VIVARI SELECTION —

*The ultimate expression of our annual harvest,
Club Selection celebrates our most precious
pearls.*

*A "top-of-the-range" curation that follows
the rhythms of nature to deliver a unique emotion
with every taste. An extraordinary sensory journey
into the discovery of the truly rare.*



persistence ●●●●●

intensity ●●●●●●

lightness ●●●●●

texture ●●●

consistency ●●●

shelf life

available sizes

90 gg.

30 | 50 g

ASETRA DELICATE OSCILTRA —



Pure Russian sturgeon, yielding a caviar of rare elegance. The medium-large, well-defined pearls enchant with a tenderness reminiscent of lobster. A delicate sweetness—the perfect first encounter with luxury.

SPECIES Ac. Gueldenstaedtii

AVERAGE WEIGHT 30/40 kg

MATURES 16 years

FUN FACT The most aesthetically beautiful species, it is in fact the sturgeon typically used for ornamental purposes in private garden ponds across Europe.



persistence ●●●●

intensity ●●●

lightness ●●●●●

texture ●●●●●

consistency ●●●●●

shelf life

available sizes

original tin

90 gg.

10 | 30 | 50 | 100 | 250 | 500 g

1 kg | 1,8 kg



RUSSO INTENSE OSCIETRA —



Born from the natural union of Russian and Siberian sturgeons, this Oscietra seduces connoisseurs with its savory and profound depth. Its well-defined grains release a nutty aroma and lingering fragrances—an icon of elegance and character.

SPECIES Ac. Gueldenstaedtii e Ac. Baerii

AVERAGE WEIGHT 25/50 kg

MATURES after 12 years

FUN FACT The Russian market's most esteemed choice; a hallmark of prestige.



persistence ●●●●●

intensity ●●●●

lightness ●●●●●

texture ●●●●●

consistency ●●●●●

shelf life 90 gg.

available sizes 10 | 30 | 50 | 100 | 250 | 500 g

original tin 1 kg | 1,8 kg



SIBERIANO AROMATIC CAVIAR —



*An explosion of briny freshness:
velvety grains in shades of brown
and anthracite that melt upon the palate.
Bold notes of oyster and dried fruits define
a fulfilling caviar, crafted for intense sensations.*

SPECIES Ac. Baerii

AVERAGE WEIGHT 8/20 kg

MATURES 8/10 years

FUN FACT The long-snouted sturgeon—a unique species that never migrates to the sea, spending its entire life within the serene embrace of fresh river and lake waters.



persistence ●●●●

intensity ●●●●●

lightness ●●●●

texture ●●●●

consistency ●●●●

shelf life 90 gg.

available sizes 10 | 30 | 50 | 100 | 250 | 500 g

original tin 1 kg | 1,8 kg



SEVRUGA THE MOST FLAVORFUL CAVIAR —



From the Stellatus sturgeon, the most savory of all caviars. Small, soft-shelled pearls with a silky touch and a bold, decisive taste. A lustrous grey jewel of immense character and structure, cherished by true connoisseurs.

SPECIES Acipenser Stellatus

AVERAGE WEIGHT 25 kg

MATURES 12 years

FUN FACT An elusive treasure: difficult to rear and scarce within European estates, due to the profound challenges of its reproduction.



persistence ●●●●●

intensity ●●●●●

lightness ●●●

texture ●●

consistency ●●

shelf life

available sizes

original tin

90 gg.

30 | 50 | 100 | 500 g



CAVIARO PASTEURIZED CAVIAR —

A premier selection defined by its bold character and distinct "snap." Through a gentle thermal process, the pearls gain a resilient texture, releasing earthy notes of woodland and dried fruits.

A versatile and intense caviar, perfectly crafted to elevate every culinary creation.



persistence ●●●●●

intensity ●●●

lightness ●●●●

texture ●●●

consistency ●●●●●

shelf life

available sizes

240 gg.

50 g in vetro



ALMAS THE RARE PEARL —

*An extraordinary
gift of nature:
white, pearlescent gems
of incredible rarity.
With a sublime and creamy
taste, Almas is an event
more unique
than rare—reserved
for those who seek
the emotion
of the absolute.*



preservation

available sizes

**after opening, enjoy
within 24 to 48 hours
100 g**

THE NEW FACE OF PRESTIGE —

*An iconic tin,
defined by a sleek
and modern design.
It houses your
chosen selection,
transforming
the tasting ritual
into an experience
of pure style.*



preservation

available sizes

**once opened, enjoy within
4 to 5 days
500 g | 1 kg**





PRESENTING, SAVORING AND PRESERVING CAVIAR —



The ritual of excellence

The Vivari experience is defined by precise gestures, designed to honor its natural elegance.

How to open the tin

Use the professional tin opener. First, cut the security seal on both sides, then gently pry until fully opened. The caviar should appear intact, lustrous, and perfectly firm.

The tasting

Taste "in purezza" to honor its essence. Use mother-of-pearl or bone spoons to avoid altering the flavor. For the ideal experience, enjoy a vertical tasting, served chilled on a bed of crushed ice.

The Vivari sensory journey

Recommended tasting order:

Asetra *balanced · elegant*

Russo *intense · enveloping*

Siberiano *velvety · briny*

Beluga *creamy · complex*

Sevruga *vibrant · bold*

Albino *rare · extraordinary*

Pairing

A crisp White Wine or a Metodo Classico sparkling wine. Avoid Red Wine.

Preservation

Store between 0°C and 4°C. Once opened, enjoy within 24–48 hours, keeping the tin tightly sealed and refrigerated.



AN EXCLUSIVE GIFT —

The aesthetics of giving: caskets of refined elegance that preserve the essence of prestige untouched.

Exclusive packaging designed to protect the perfection of our "black pearls," ensuring a flawless cold chain.

More than a delicacy, Vivari caviar is a transgressive emotion—a precious gift for oneself or others, celebrating the luxury of Italian craftsmanship.



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