



THE OFFICIAL MENNYACHT GROUP MAGAZINE

MYSTYLE

INTERVIEW
DAN LENARD

RIVA YACHTS
HISTORY

TECHNOHULL
EXPLORER 40

MENNYACHT
HUNGARY

CAVIAR GIAVERI

The Excellence of the Italian Caviar

Fishing is now absolutely forbidden and the sturgeon is now part of the protected species. The town of Treviso is the ideal place for production of sturgeons mainly due to the pure spring waters coming off the Italian pre-Alps which are ideal for the growth of this prehistoric fish. You can visit this small town if you drive half an hour from the city of Venice.

An Italian delicacy since the Serenissima it was during the Renaissance and trading relations between the Venetian Republic and the Byzantine Empire that caviar was introduced into Italian gastronomy. From an exotic food from the Black Sea, the presence of Russian aristocracy in Europe at the start of last century led to caviar being popular in the most exclusive and refined of ambiances. Today, CAVIAR GIAVERI breed 10 types of sturgeon and it is the most various "sturgeon park" in the world. Giaveri Rodolfo and his daughters Jenny, Giada and Joys follow every step of the production cycle, literally from egg to egg.

Italy became one of the world's top caviar producers, which adds another speciality to a long list of culinary marvels to the country that is already known worldwide for its exceptional food and fine wine beside many other things. It is produced exclusively from sturgeon bred in captivity at the farm in Treviso since the early 1980's.

Text & Photos: Giaveri

We asked Rodolfo to explain the art of tasting and serving this precious food and a selection of restaurants in Italy where their caviar can be enjoyed.

How should caviar be properly served?

"For a proper presentation you need to create the correct atmosphere. It is better to bring it to the table still inside its packaging, but also on a bed of ice so that it remains fresh. It should be served with mother-of-pearl or ceramic spoons. The quantity for tasting ideally should not be less than 10gr."

What food does the caviar go with?

"Caviar does not need a lot of work or elaboration. A chef may want to try something new but I recommend simple combinations such as a thin slice of boiled potato or a boiled egg."

What about drinks?

"Caviar rhymes with bollicine, spumante or champagne. Another classic is vodka but is also excellent with still wines, those which have a certain flavour and minerals."

How to choose a caviar?

"Every caviar has its own palate but to fully appreciate and understand the product in front of you it must be enjoyed in purity. With a vertical tasting of caviar you can understand the difference between the various types and those from specific species of sturgeon where the taste travels from a more intense to a delicate one."

How to recognize a good one?

"You have to look at the colour, flavour, consistency and the maturation level. Fresh caviar has a vivid color. It must not be treated in any way, just served as it is. You can sense immediately all the intensity and fragrance of the product. The sensory analysis has established that there are substantial differences in taste, intensity, olfactory sensations, consistency is also one of the most important factors to define the quality of caviar."

www.caviargiaveri.com



Riva
NOTHING ELSE

ISEO · AQUARIVA SUPER · RIVAMARE · DOLCERIVA · 56' RIVALE · 66' RIBELLE · 76' PERSEO SUPER
76' BAHAMAS · 88' FLORIDA · 88' FOLGORE · 90' ARGO · 100' CORSARO · 110' DOLCEVITA

A FERRETTI GROUP BRAND
www.riva-yacht.com