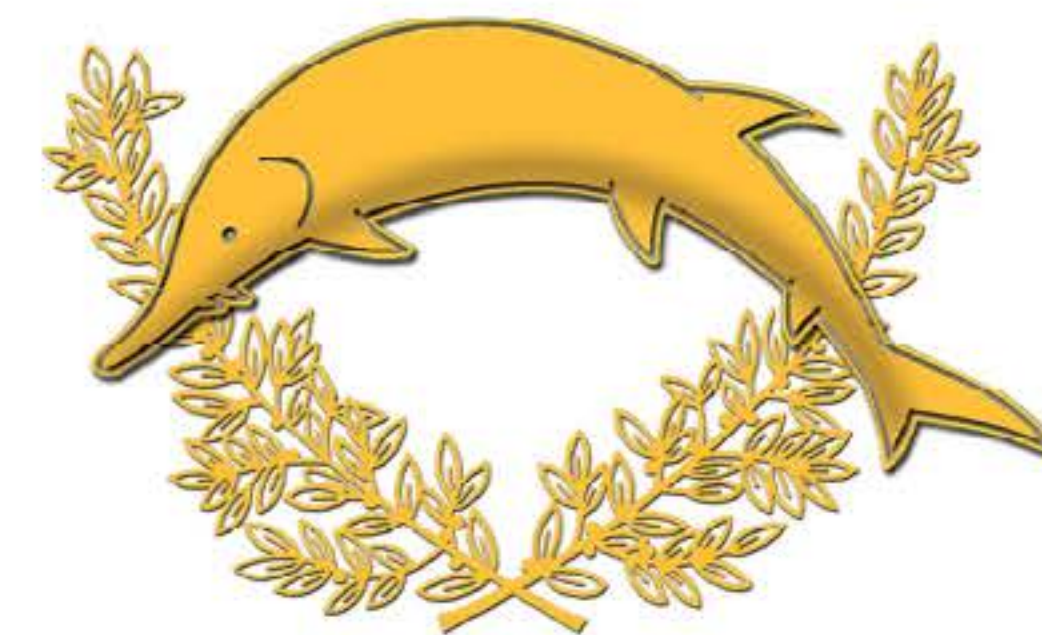


***Fresh Caviar  
without preservatives,  
the true "Malossol".***



***Siberian & Osetra  
Caviar Pisani Dossi.***

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***Feel the pureness,  
enjoy the finest  
Italian Caviar.***



**AZIENDA AGRICOLA  
PISANI DOSSI**

**Masters of  
Handcrafted Quality**

## About Us

The **Pisani Dossi Farm** has been in business since 1982 and for over 30 years, has been **dedicated to and specialised** in the production of **sturgeon**, carrying out the entire breeding cycle from **reproduction to processing and packaging of the final product**.

After more than 20 years of marketing embryonic eggs, larvae, fry, and adult sturgeons, **Azienda Agricola Pisani Dossi**

started the production of **Fresh Sturgeon, Smoked Sturgeon, and Caviar**, following a scrupulous **artisan approach aimed at guaranteeing high-quality products** and obtaining an excellent market response.

The fish farm consists of **15 basins with natural bottoms** and an extension between **500 and 2.000 sqm**, for a total of about **20.000 sqm**, and more than **150 fibreglass and concrete tanks** of different shapes and capacities, located outside and inside **a greenhouse of about 3.200 sqm**.



The **water supply** to the plant comes exclusively from the **extraction of four wells at -32/36 m** and from a **natural resurgence**.

The **temperature of the water** from the **wells** is constant throughout the year at around **14°C**, while from the **resurgence** it varies, depending on the season, between **7°C and 21°C**.

**Our company philosophy** promotes production oriented towards **quality and attention to detail, thus distinguishing us from mass production systems**. The intrinsic characteristics of the plant together with the constraints of land protection imposed by the Ente Parco Agricolo Sud of the Province of Milan and the agricultural vocation of the area offer all the opportunities necessary **to achieve high levels of excellence**.



## Pisani Dossi Caviar

The particular method of **conditioning the fish in pure spring water, the meticulous selection of every female to be processed, and an accurate preparation of the eggs before salting guarantees a final product of the highest quality, fresh, and "malossol" (low salt content), without any additional preservatives or conservative treatment**.

### Siberian Caviar

The Pisani Dossi Siberian Caviar is produced from the Siberian sturgeon *Acipenser baerii* and has a dark grey color. The eggs range in size from 2.6 up to 3.0 mm and the caviar appears in **regular grains, with a consistent appearance and mild taste with a light aftertaste of hazelnut and wild berries**.

Available vacuum tins : 10g - 30g - 50g - 100g - 200g - 500g



### Osetra Caviar

The Pisani Dossi Osetra Caviar, **the most outstanding product offered by the company**, is produced from the hybrid of the Russian sturgeon *Acipenser gueldenstaedtii* crossed with the Siberian sturgeon *Acipenser baerii*. The color of the eggs varies from pearl grey to bronze, and even amber. The eggs range in size from 2.8 up to 3.2 mm. **The caviar appears homogenous grains, with a consistent appearance and delicious mild taste with a slight aftertaste of walnut**.

Available vacuum tins : 10g - 30g - 50g - 100g - 200g - 500g



### Siberian Smoked Sturgeon SQ+

Our sturgeons are certified by the brand **SQ+ as Sturgeon of Superior Quality**. The precious Siberian species, *Acipenser baerii*, and the particular semi-intensive breeding method guarantee the best quality of the product. The processing system is fully handcrafted: **the fillets are slightly salted and warm smoked by the selected wood**. **The result is tender and delicate meat with a pleasant flavour, ideal for all kinds of gourmet recipes**.

Available vacuum & sliced packs : 100g

Available vacuum packs **from 200 to 500g (half fillet)**.

