

Livon- SNS Valbuins Sauvignon Blanc

THE FACTS

COUNTRY: Italy

REGION: Friuli-Venezia Giulia

APPELLATION: Venezia Giulia

CEPAGE: 100% Sauvignon Blanc

WINEMAKING: Hand-picked harvest. Cold maceration in the press. Must clarification through cold settling. Fermentation takes place 20% in French oak tonneaux (500 liters) and 80% in stainless steel tanks.

ALCOHOL BY VOLUME: 13.5%

AGING: 6-8 months in French oak tonneaux and stainless steel tanks

THE STORY

Livon is a family-run estate rooted in the heart of Friuli's Collio hills, where mineral-rich flysch soils and a cool Alpine influence produce some of Italy's most refined white wines. Since 1964, the Livon family has championed native varieties like Friulano, Ribolla Gialla, and Malvasia, alongside select international grapes. Sustainably farmed and hand-harvested, the wines are a pure expression of place—elegant, aromatic, and balanced. The iconic winged woman on each bottle represents Livon's commitment to tradition, artistry, and the distinct character of Friuli.

THE ADJECTIVES

OVERALL: Structured and refined

AROMAS / FLAVORS: Lime zest, white peach, wild herbs

MOUTHFEEL: Crisp mineral core with oak-added roundness

THE SELLING POINTS

SUSTAINABILITY: Sustainable In Practice

PAIRINGS: Baked fish with rosemary, sauteed mussels, tuna tataki

