

Livon- SNS Braide Alte

THE FACTS



COUNTRY: Italy

REGION: Friuli-Venezia Giulia

APPELLATION: Venezia Giulia

CEPAGE: 25% Muscat, 25% Picolit, 25% Sauvignon Blanc, 25% Chardonnay

WINEMAKING: Hand-picked harvest. Gentle destemming and cold maceration in the press. Fermentation at a controlled temperature. Must clarification through settling. Fermentation in oak barriques under controlled conditions.

ALCOHOL BY VOLUME: 14.0%

AGING: 8-10 months in oak; blending in tank; 1 year in bottle

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: Layered florals, fruits and spice

AROMAS / FLAVORS: White flowers, orchard fruits, and spiced nuts

MOUThFEEL: Rich and textured

THE SELLING POINTS

SUSTAINABILITY: Sustainable In Practice

PAIRINGS: Shellfish, salt-crusted sea bass, beef carpaccio

