



CHRISTMAS 2025





We first opened The White Sheep doors in June of 2009, and it has since become a foodie's hub.

We are the leading purveyors of the finest artisanal foods, farmhouse cheeses and cured meats, smoked fish, fine wines, and more.

Ours is an extensive range available all year round, making us a natural choice for the supply of quality hampers to the island's foremost businesses, as well as to individuals who are after truly unique gifts. We create hampers with so much care and attention, to the smallest of detail, you are assured your gift is truly appreciated.

This brochure is a quick source of reference, designed to inspire and help you select your hampers.

For a more personalised hamper service, you may visit us at

The White Sheep, 405 Rue d'Argens, Gzira,

email us at info@thewhitesheep.eu, or call us on 21315222, with your budgets and requirements.

You may also easily create your own hampers online at www.thewhitesheep.eu/shop/

Where a product within a hamper may be sold out, we shall select a comparable product to replace.

Substitute items will retail at the same price or higher than the unavailable item.

All hampers come in a TWS signature Kraft Box with ribbon and tag.

Prices are inclusive of VAT where applicable.

A €8.00 charge on each delivery address is applicable.





Hamper ONE

Bolgheri Super Tuscan Red Wine, *Grattamacco*
 Organic All-Natural Sourdough Panettone Tradizionale, *Opera Waiting*
 Biscotti Cegliese, *Zio Pasquale*; Lune di Maggio Biscuits, *Primopan*
 Winter Raspberry Chocolate Coated Licorice, *Lakrids by Bülow*
 Fig Sbrisolona, *Pasticceria Marisa*; Cherries in Syrup, *Dispensa Rubini*
 Frutti di Bosco Jam, *Marco Colzani*; Chocolate Pralines, *Pasticceria Marisa*
 Chocolate Enrobed Piedmont Hazelnut Dragées, *Tastelanghe*
 Cognac Mustard, *Moutarde de Pommery*; Semi Dry Cherry Tomatoes in EVOO, *Dispensa Rubini*
 Castelluccio Lentils in Jute Bag; Coopchebi Ground Coffee, *Le Piantagioni del Caffé*
 Orange Mostarda for Charcuterie & Cheese, *Le Tamerici*; Piedmont Hazelnut Oil, *Tastelanghe*
 Porcini and Truffle Salsa, *San Pietro a Pettine*; Tagliatelle Egg Pasta, *Santoni*
 Sautéed Mushroom Mix, *Borgolab*; Candied Cherry Tomatoes for Cheese, *Pasticceria Bonci*
 Aged Balsamic Vinegar of Modena, *Borgo del Balsamico*; Premium Potato Crisps with Truffle, *Patatas Torres*

€308.00





Hamper TWO

Bourgogne Pinot Noir Red Wine, *Maison Régnard*; Prosecco Superiore Brut, *Nino Franco*
 PanMatilde Apricot Chocolate Panettone-Style Loaf, *Pasticceria Marisa*
 Apricots in Syrup, *Dispensa Rubini*; Foglie di Mais Biscuits, *Primopan*
 Rabitos Royale Chocolate Ganache & Rum Fig Bonbons, *Rabitos Royale*
 Almond Torrone, *Pasticceria Marisa*; Sicilian Pistachio Cream, *Marco Colzani*
 Abruzzo Acacia Honey, *Tenuta Fragassi*; Arborio Risotto Rice, *Cascina Oschiena*
 Aroma Fresco Tuscan Herbed Salt, *Antica Macelleria Falorni*
 Salted Catalan Almonds, *Brindisa*; Chicken Liver Terrine with Truffle, *San Pietro a Pettine*
 Duck Foie Gras, *Maison Lafitte*
 Aged Balsamic Vinegar of Modena, *Borgo del Balsamico*

€252.00





Hamper THREE

Casa Malbec Red Wine, *Finca Ambrosia*; Côtes de Bourg Bordeaux Red Wine, *Château La Grollet*

Panettone Classico, *Pasticceria Marisa*

Biscotti di Prato with Almond & Pistachio, *Antonio Mattei*

Chocolate Pralines, *Pasticceria Marisa*; Chocolate & Maldon Salt Biscuits, *Pasticceria Marisa*

Grilled Peperoni in EVOO, *Dispensa Rubini*

Pear & Rosemary Compote for Cheese, *Le Tamerici*

Felice Garibaldi Ogliaiola Extra Virgin Olive Oil, *DeCarlo*

Candied Borretane Onions for Cheese, *Pasticceria Bonci*

Tomato Pasta Sauce with Aglione, *Quintosapore*

Tagliatelle Egg Pasta with Chilli, *Santoni*

Premium Potato Crisps, *Patatas Torres*

€208.00





Hamper FOUR

La Parrazal Red Wine, *Dom. du Comte de Thun*
 Chocolate Piedmont Hazelnut Torte in Gift Tin, *TasteLanghe*
 Chocolate Cookies, *Fratelli Lunardi*; Nova Clementine Marmalade, *Marchesi di San Giuliano*
 Piedmont Hazelnut Chocolate Bar, *TasteLanghe*
 Bidni Endemic Extra Virgin Olive Oil, *MCA*; Aged Balsamic Vinegar of Modena, *Borgo del Balsamico*
 Cucunci Caperberries of Pantelleria, *La Nicchia di Pantelleria*
 Bonito del Norte Tuna Fillets in Olive Oil, *Olasagasti*
 Nuri Sardine Paté, *Nuri*; Nuri Sardines in Olive Oil, *Nuri*
 Aperitivo Olives, *Ursini*; Puglian Taralli with Sesame & Olives, *Zio Pasquale*

€164.00





Hamper FIVE

Cairanne Red Wine, *Famille Perrin*
 Panettone Classico, *Pasticceria Marisa*
 Excéllé Grand Cru Dark Chocolate Bar, *Pasticceria Marisa*
 Sicilian Ginger Biscuits, *Marchesi di San Giuliano*
 Chocolate Orange Biscotti, *Fratelli Lunardi*
 Pear & Honey Compote, *Dispensa Rubini*
 Bidni Endemic Extra Virgin Olive Oil, *MCA*
 Zucchini in Olive Oil, *Quintosapore*
 Caper & Anchovy Paté, *La Nicchia di Pantelleria*
 Honey & Roasted Spices Wholegrain Mustard, *Moutarde de Pommery*
 Classic Basil Pesto, *Ursini*; Pappardelle Egg Pasta, *Santoni*

€151.00





Hamper SIX

Dolcetto d'Alba Red Wine, *G.D. Vajra*

Organic All-Natural Sourdough Panettone Tradizionale, *Opera Waiting*

Almond Cantucci Toscani IGP, *Fratelli Lunardi*

Sicilian Lemon Marmalade, *Marchesi di San Giuliano*

Orisal Milk Chocolate Bar, *Pasticceria Marisa*

Cinnamon & Lemon Biscotti, *Pasticceria Marisa*

Paris + Singapur Green Tea Leaves, *Mariage Frères*

€107.00





Hamper SEVEN

- Côtes de Gascogne Colombard-Sauvignon White Wine, *Domaine Guillaman*
- Piedmont Hazelnut Torte in Gift Tin, *TasteLanghe*
- Traditional Panforte, *Opera Waiting*
- Piedmont Hazelnut Chocolate Bar, *TasteLanghe*
- Bidni Endemic Extra Virgin Olive Oil, *MCA*
- Duck Paté, *Maison Lafitte*
- Fig Chutney, *Maison Lafitte*
- Heritage Wheat Rounds, *The Fine Cheese Co*

€104.00





Hamper EIGHT

Grüner Veltliner White Wine, Netzl

Organic All-Natural Sourdough Panettone Tradizionale, Opera Waiting

Caramel Hazelnut Truffles, TasteLanghe

Grilled Zucchini in Olive Oil, Dispensa Rubini

Puglian Taralli with Cacio e Pepe, Zio Pasquale

Sun-Dried Tomatoes, DeCarlo

Termiti di Bitetto Aperitivo Olives, DeCarlo

€82.00





Hamper NINE

Casa Malbec Red Wine, *Finca Ambrosia*
 Organic All-Natural Sourdough Panettone Tradizionale, *Opera Waiting*
 Traditional Panforte, *Opera Waiting*
 Foglie di Mais Biscuits, *Primopan*
 Puglian Taralli with Fennel, *Zio Pasquale*
 Porcini Mushroom & Sausage Pasta Sauce, *Alpe Magna*
 Fettuccini Egg Pasta, *Santoni*

€75.00





Hamper TEN

Rayuelo Red Wine, *AltoLandon*

Excellé Grand Cru Dark Chocolate Bar, *Pasticceria Marisa*

Piedmont Hazelnut Chocolate Torte, *TasteLanghe*

Rabitos Royale Chocolate Ganache & Rum Fig Bonbons, *Rabitos Royale*

Chocolate Enrobed Piedmont Hazelnut Dragées, *Tastelanghe*

Farinele Biscuits, *Primopan*

€60.00





Hamper ELEVEN

Côtes de Gascogne Colombard-Sauvignon White Wine, *Domaine Guillaman*

Organic All-Natural Sourdough Panettone Tradizionale, *Opera Waiting*

Almond Cantucci Toscani IGP, *Fratelli Lunardi*

Caramel Hazelnut Truffles, *TasteLanghe*

Caramel Chocolate Hazelnut Cream, *TasteLanghe*

€52.00





Festive Cheese and Charcuterie Hamper Boxes are also available.

*We also advise on and prepare all you require to set up
the ultimate cheese and charcuterie boards for your Festive lunches, dinners and parties.*

Call us on 21315222.



THE WHITE SHEEP®

GOOD. HONEST FOOD. EVERYDAY

Purveyors of very best quality fine foods, farmhouse cheeses and charcuterie, since 2009.

405 Rue d'Argens, Gzira GZR1360. T. 2131 5222. info@thewhitesheep.eu

