Celebrate the Festive Season With Friends, Family and the Finest Italian Food Gifts for Easy Entertaining from Table@Vallebona

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There are few greater pleasures in life than spending time with family or friends, sharing delicious food and wine that tempt the taste buds and enrich the table. Vallebona draw inspiration from the family kitchen table as a place to bring loved ones together to discuss, to debate, to share and reflect, in this most convivial and relaxed of settings. As the year draws to a close and thoughts turn to new beginnings, gather together to celebrate *la dolce vita* the Italian way, sharing long, lingering meals and delighting in the finest produce this gourmet nation has to offer.

Vallebona is a by-word for exceptional quality, service and the finest gourmet foods with a 125-year heritage of sourcing artisanal ingredients from exceptional producers. Headed by husband and wife team Stefano and Naoko, Stefano's family have a rich history and depth of knowledge sourcing cheese, wine, pasta, charcuterie and more made according to tradition from across the country, supplying numerous London restaurants from Bocca di Lupo to River Café.

This festive season when entertaining, choose from Vallebona's extensive range to create feasts worthy of the Italian kitchen table, or select one of many carefully curated gifts for gourmand friends and family.

Bring the Italian lifestyle to life and keep entertaining simple with relaxed sharing dishes of artisanal cheese and charcuterie platters. A**Vallebona cheese board (£55, Serves 6-12)** makes a delicious, indulgent, after-dinner treat or for drinks parties, and includes such decadent delights as 30 day aged Pecorino Rosso, Taleggio matured in mountain caves and acacia honey studied with truffle atop a black slate cheeseboard for a stunning stand-alone centerpiece. For a larger spread add a **Vallebona charcuterie platter (£45, Serves 6-12)**including Prosciutto, Salame Sardo made to a secret family recipe, clove-cured Coppa and more, accompanied by an imported **Italian bread basket (£20)** with salty, crisp sheets of Sardinian 'music paper' slow-baked grissini and crispbread from Liguria made from the finest Italian flour.

For gourmands and hard-to-buy-for friends and family alike, a carefully selected array of quality ingredients makes a stunning and delicious Christmas gift. All Vallebona's products can be combined to create a bespoke hamper, tailored to include your favourites or new discoveries.

For the discerning foodie, the **Italian Connoisseur's Hamper(£249)** is overflowing with delicacies sure to delight, from luxurious staple Balsamico di Modena to unusual Wild Thistle Pate, redolent of its cousin the artichoke, and black olive pate enhanced with aromatic oregano and fennel, accompanied by a rustic olive wood chopping board and cheese knife set. This beautiful, luxury wicker hamper includes a selection of Italian bottles such as Prosecco, red and white wine and a finest grappa from the Valpolicella region.

For a gift that keeps on giving, the **Taste of Italy Monthly Food Box (£34.99)** is a delicious treat showcasing produce from different regions with artisanal cheeses, cured meats and luxurious pantry goods; Ligurian extra virgin olive oils, balsamic vinegars, classic pesto Genovese and intensely fruity Sardinian fig marmalade. Choose as a one off delivery, or monthly deliveries for three, six, or twelve months.

Spoil wine lovers with a selection of red and white Italian bottles rarely available in mainstream retailers, including some of Stefano and Naoko's personal favourites, with the **Classic Italian** or **Classic Sardinian wine selection (£70)**, ideal for discovering the unique character arising from the island's remote Mediterranean location. Both selections are presented in beautiful boxes and accompanied by tasting notes, perfect for hosting your own wine tasting or simply discovering new favourites.

Don't forget sweet treats for stocking fillers, gifts for colleagues or teachers with Vallebona's gourmet sticky, sweet **nougats (£3.99)**from Caravaggioin Northern Italyin fruity Lemon or Strawberry, delicate Almond or rich Chocolate and Rum and Raisin flavours. For a classic Christmas gift choose an authentic **Panettone**sourced from a family company in Turin **(£12)** in plain or chocolate, hand wrapped and finished with a wool pompom, or really spoil someone special with a **Traditional Panettone and Moscato gift bag (£34.99)** or a**Chocolate Panettone with Prosecco (£40).**

If you'd rather give an experience this Christmas, or for an office celebration with a difference, join Table

@Vallebona for lunch or dinner and sample the range of Italian wines, cheeses and charcuterie at Vallebona's beautiful concept store in South West London. For more information on events, pop ups, cooking classes and stunning gift ideas visit www.vallebona.co.uk follow @vallebona or drop by to meet the team and discover more ingredients from exceptional producers.

For more information, interviews and samples please contact:
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Notes to Editor

Vallebona (www.vallebona.co.uk) was founded in 1890 by Agostino Vallebona in Sardinia, the great grandfather of the current owner Stefano Vallebona. He has a simple mission - to supply the very best in speciality Italian gourmet foods to British restaurants, cafes, and most importantly the home – from cured meats and cheeses to a wide range of Italian wines and pantry ingredients.

Vallebona supplies their beautiful Italian foods to Bocca di Lupo, Villandry, Harvey Nichols, Zafferano, Harris Bar, Harrods, River Cafe among many others, all out of their Wimbledon shop and warehouse as well as selling their beautiful wares online at www.vallebona.co.uk.

Vallebona's passion and understanding of fine produce, is reflected in the decades of relationships with suppliers, and is something they enjoy sharing with their customers.

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