A JOURNEY OF CHOCOLATE

YOUR GIFT TAILOR-MADE









Chocolate is perfect.

It invests all of the five senses to create a sixth one – memory.



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Lavoratti chocolate tells the story of the flavors and aromas of the Mediterranean



Lavoratti 1938
Mediterranean Chocolate





THE WORKSHOP

Chocolate and imagination

Lavoratti 1938 defines itself as a laboratory, to obtain the best possible product: pistathat is, a physical and mental space for experimenting with new ideas, new possibilities for meeting ingredients and especially people. It is a place imagined to write new stories through chocolate. Lavoratti choc- The entire Lavoratti production is imagined olate is a tale of a journey through places, ancient knowledge and encounters that the ingredients transform into a concrete experience of taste. it is a chocolate with the flavors and aromas of the Mediterranean.

Our chocolate is some of the best in the world. We chose cocoa from Hacienda San Jose in Ecuador. It has had many recognitions, including Pepa de Oro and was runner-up in 2021 at the International Award premier in Paris Cocoa of Excellence. Chocolate for Lavoratti, however, is above all a vehicle to entrust the flavors of the Mediterranean. If our single-origin dark and milk chocolates are of extraordinary quality, it is in the fillings that the Lavoratti project finds fulfillment.

The quality of the ingredients is essential to arrive at the excellence of the result, and what matters most is the love for the land on the part of those who cultivate it. Each ingredient has been selected with the utmost care by choosing producers one by one and seeking only products of excellence for a truly unique taste experience. Lavoratti 1938 chooses suppliers and selects crops that meet the criteria necessary

chios, citrus fruits, hazelnuts and even the salt used for bars and pralines. Care and strictness are our guidelines.

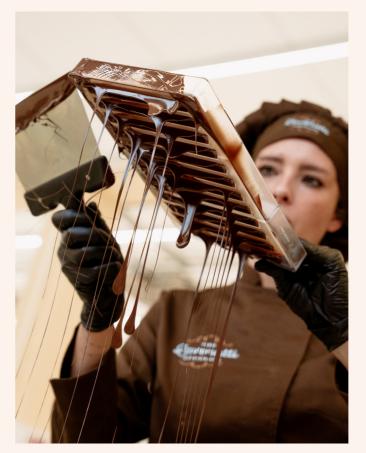
as an "editorial line" in which each product is a chapter of a story. The packaging of our tablets resembles the cover of a book, and even a box set has been imagined to contain the first eight proposals.

We also have monographic praline boxes in our catalog. In this way the flavors contained are complementary and linked together just like the pages of a book. These are the Lavoratti Books. The first title we present is "Christmas Lunch."

Similarly, there is a package that is quite similar to that of the colors that are used for drawing. These are the 1938 Lavoratti Pencils: an offering of filled bars with as many as twelve varieties of flavors.

The bars and bonbons follow the golden ratio rule: 1.618 is the ratio of the sides, a symbolic figure of perfection, a divine proportion dedicated to chocolate considered by the peoples of Central America to be the food and nourishment of the gods. According to this progression, Nature conceived the Nautilus that has become the symbol and icon of Lavoratti 1938.











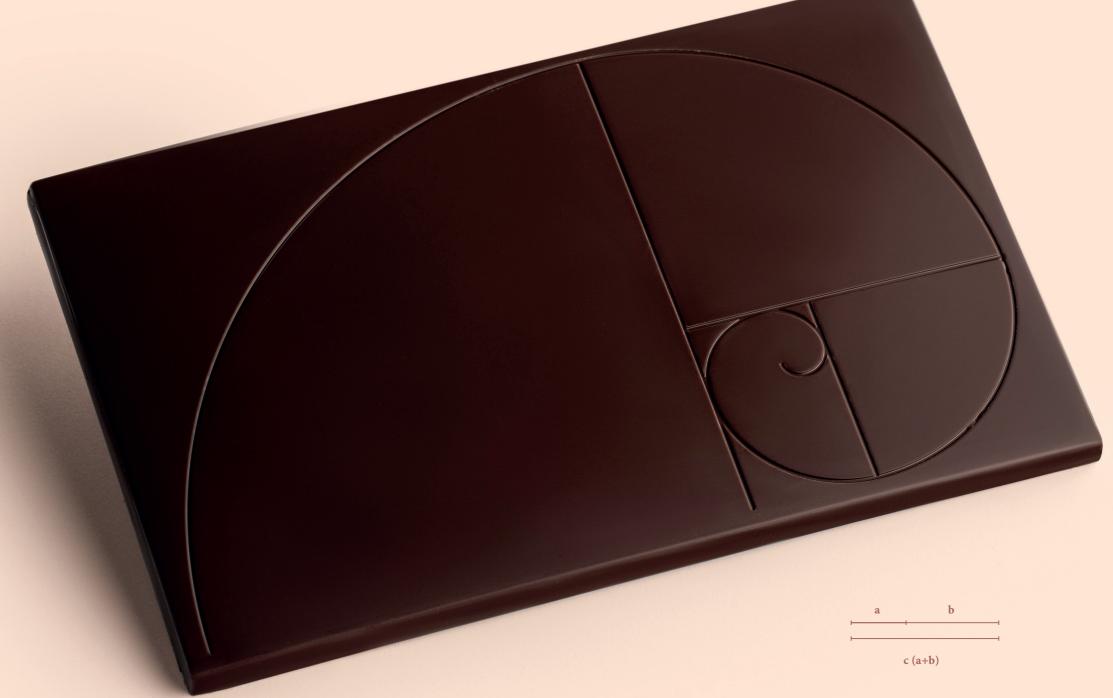














Our quirk – bars and bonbons follow the golden ratio rule. 1.618 is the ratio between sides, a symbolic sign of perfection, that divine ratio dedicated to chocolate, which the central-American people considered the food of Gods. According to this progression, Nature conceived the Nautilus, which has become the symbol and icon of Lavoratti 1938.

[golden ratio] The golden ratio or extreme and mean ratio or divine proportion, in art and mathematics, represents the irrational number obtained from the ratio between two different lengths. In the Renaissance, the golden ratio was considered as a symbol of aesthetic perfection to be used in architecture and art.

The total segment c is proportional to the longer segment b as the latter is to the shorter segment a. $a:b=b:c=phi \ \phi$



Our products
A reduction job



Absence is the road to Essence.







OUR PRODUCTS

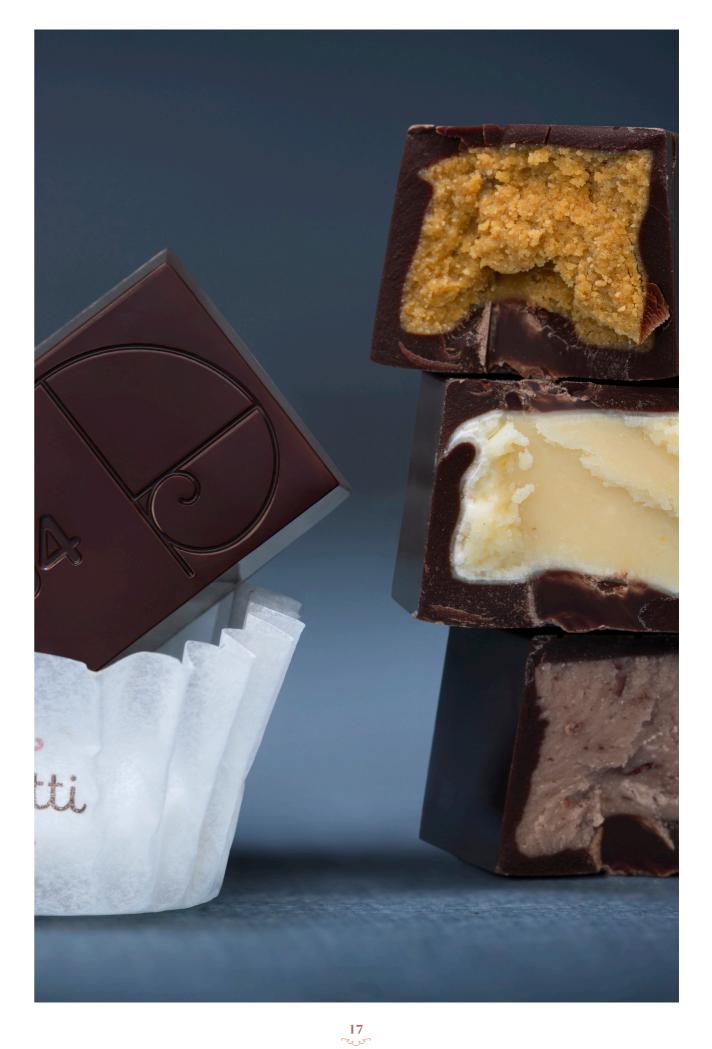
The power of creativity



Our labels are short. Few ingredients mean wholesomeness and authenticity. It is what makes us proudest. We work by reduction to reach the essence of fluorings. Pack and without plastics.

reach the essence of flavour, and we don't use food colourings. Packages are fully recyclable and without plastics.









CUSTOMIZATIONS

Make your Lavoratti gift unique

collection

We design and develop tailor-made customizations according to our customers' We handle not only the making but also the requests. Depending on the needs we stu-

Make your gift unique with Lavoratti 1938. they are ideal as corporate gifts, gift bags for to fairs and events, wedding favors, amenities give your gifts a unique taste. and welcome gifts. They are the perfect solution to make your customer feel special.

shipping to your customers, whether they are dy which customization is suitable for the individuals, retail, hotels or companies. We project. Customized products are a unique follow the product realization from start to fiopportunity to communicate your brand, nish to satisfy and support you at every stage.





You can dress our boxes with a custom slee- We will choose the papers and colors that ve using your brand colors and design. A sle- best represent you to make a special gift. eve will line the standard sizes of our boxes, and together we will go out and sew the best tailored suit to communicate your message.







BOX GIFT

Bonbons and Pencils chocolate

Assorted Bonbons in a box of 20, 30 or 40 pieces



Box of 20, 4 flavours 200g Box Carton code: 0704



Box of 30, 6 flavours 300g Box Carton code: 0711



Box of 40, 8 flavours 400g Box Carton code: 0728

Pencils (12 flavours) in a Box of 24 or 12 pieces



480g Box Carton code: 0698



Box of 12

240g Box
Carton code: 0681



BOX GIFT

Pocket box

Pocket Box

Box of 80g bars (8 pc)

Box weight: 640g Carton code: 0872



Citrus

Pocket Box of 60g bars (8 pcs)

Box weight: 480g Carton code: 1213

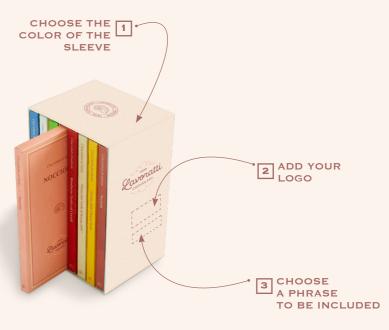
The Sweetest

Pocket Box of 60g bars (8 pcs)

Box weight: 480g Carton code: 1220









MINIPACK

Pralines, Pencils, Truffles, Rinds



Bonbons Box of 8, 8 flavours

80g Box Carton code: 1060



Pencils Box of 3

60g Box

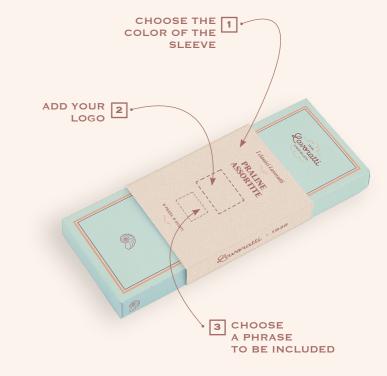


Truffles Box of 12

90g Box



Rinnds
Box of single flavour
Orange, Lemon, Bergamot
60g Box





BARS

80 grams





Dark chocolate Ecuador Single-Origin Hacienda San José 80g each

Carton code: 0582



Dark chocolate "Piedmont Hazelnut" 80g each

Carton code: 0575



Milk chocolate "Piedmont

Hazelnut" 80g each

Carton code: 0568



Dark chocolate "Sale Marino di Trapani IGP" 80g each

Carton code: 0544



Dark chocolate Bergamotto di Calabria 80g each.

Carton code: 0612



Milk chocolate "Pistacchio

Verde di Bronte DOP" 80g each.

Carton code: 0537



Dark chocolate Late Tangerine from Ciaculli 80g each.

Carton code: 0605



Dark chocolate lemon from Cinque Terre 80g each.

Carton code: 0551



Dark chocolate

Ecuador Monorigine Hacienda San José 80g each

Carton code:0599



Dark chocolate 80%

Ecuador Single-Origin Hacienda San José 80g each

Carton code:1107



Dark chocolate
peach from

Volpedo 80g each.

Carton code: 1091





you can insert a descriptive scroll about the what you have designed especially for him. product into each box, inserting your wishes or a special thought. This solution allows you to leave nothing to chance and accom-

To add a truly personal touch to your gifts, pany the recipient of your gift to discover







communicates your identity. We will take product.

An iconic and elegant solution, design the care of designing the prototypes together mold with your brand logo. Your bonbons with our designers according to your spewill have a unique shape that immediately cifications, making a completely exclusive







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For a total custom solution we can make a size to hold your personalized chocolate. In completely custom box in format, color and this case the only limit is imagination.







lor-made study, it is possible to create an will carefully select the ingredients to create exclusive recipe for your pralines. Together a flavor that will remain uniquely yours. with our Maitre Chocolatier Marco Ferrari we will identify a flavor that can be represen-

For great projects that require a purely tai- tative of your story, collection or event. We









A WORD OF HOPE

Rediscovering time and choice

If today's password is consumption, our hope is that of replacing it with choice. We aspire to be chosen and to share the pleasure of our chocolate and our work with whoever comes across us. The time factor is crucial to us, but not how everyone would think. If anything, the opposite – not being pressed for time, but taking the time do and who we are. needed to choose.

The shops that will choose to hold Lavoratti 1938 must offer the possibility of giving patrons time. Since our products aspire to be a narrative, it is important for clients to take part in it and to be able to know the story behind it.

We do not target consumers, but people

with whom there can be dialogue and a long-lasting relationship.

Small shops or prestigious boutiques – it makes no difference. We would like to think that the places where you can find our products have an authentic, recognisable soul, and share our level of care in everything we



We would like to remember a quote by Tommaso Landolfi, an ingenious and refined writer of the 20th century who spoke thus of chocolate:

"I have learned to recognise the only two remedies against pain, sadness and similar woes and wounds of the human heart: chocolate and time".

Quite a responsibility...



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