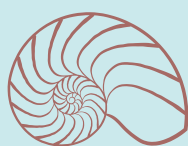


A JOURNEY OF CHOCOLATE





*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”*



Chapter 1

Lavoratti 1938

Mediterranean Chocolate



THE BRAND'S ROOTS

From 1938 to date

The “*Ditta Lavoratti*” company was established in Varazze, on the western coast of Liguria in Italy, in 1938. Filled doughnuts were carried around beaches and sold to beachgoers from a shoulder-strapped wooden box. A few years later, Aliberto Lavoratti opened a shop in the historical centre of town, and the chocolate adventure started. For decades, the Lavoratti brand was a synonym for chocolate for all of Varazze’s children. At Easter, the Lavoratti egg was a must, and when the recent difficulties caused by the pandemic endangered the company’s future, two of those children felt the need to step in and protect it, so that its narrative could continue with new assumptions and new ambitions. In 2020, Davide Petrini and Fabio Fazio acquired the brand and the company, and Lavoratti 1938 now looks forward to a new start.

Fabio Fazio: “I used to spend my holidays at my grandparents’ house in Varazze. At Easter, like I later ensured with my children, there would always be a Lavoratti egg. The scent of chocolate filled the dining room, and for me it still means childhood, spring, vacation.

My involvement in this chocolate adventure is an attempt to go back to my childhood. Chocolate is a powerful time machine: it invests all five senses to create a sixth one – memory. As soon as you utter the word “chocolate”, everyone smiles, because in truth, producing chocolate means producing joy”.

Davide Petrini: “My ties with the sea and with Varazze are very strong. With Fabio we acted on impulse and made a sentimental choice, because this small but significant part of our local heritage, Lavoratti 1938, could not simply cease to be after more than eighty years. Creating work is my pride, and producing chocolate is a wonderful opportunity in order to live a second, sweet life, if I may say...”.





THE COMEBACK

A new challenge

The *challenge* is producing the best chocolate possible. It is the purpose for which a whole team has worked and keeps working with full focus every day. We think of chocolate as a carrier of flavours. Lavoratti 1938 is a Mediterranean chocolate, and to realise it, we rely on the skills of Corrado Assenza, who curates our recipes.

Corrado Assenza of *Caffè Sicilia* in Noto (Sicily) is an absolute and internationally-acclaimed expert. He is at times a poet, a philosopher, an intellectual. He loves to define himself as a pastry chef, because for Corrado, being a pastry chef means most of all knowledge.

Pastry requires full compliance with the timing Nature has set out for fruit to ripen, and the time needed by people to complete their work. Corrado has the ability to translate the observation of Nature into pastry, and to select raw materials starting from the identity of the producers. “Good people will make good products”, is his memento.



THE WORKSHOP

Chocolate and imagination

Since its rebirth Lavoratti 1938 has defined itself as a laboratory, that is, a physical and mental space for experimenting with new ideas, new possibilities for meeting ingredients and, above all, people. It is a place imagined for writing new stories through chocolate because, as we have always said, chocolate has no limits except that of the imagination.

We immediately opened the doors to decidedly prestigious meetings, from Corrado Assenza, to the Parmigiano Reggiano Consortium, to Carlo Cracco and then Massimo Bottura and Osteria Gucci.

Lavoratti was reborn exactly on September 15, 2022, presenting itself to the press, as a guest of Carlo Cracco at his restaurant Il Pitosforo, in Portofino. After only six months, on the occasion of Easter, we announced our collaboration with him for an exceptional egg collection. The recipes developed by four hands with our maître chocolatier Marco Ferrari resulted in unique and refined flavors.

The latest collaboration in terms of time is the one with Gucci Osteria by Massimo Bottura, which resulted in a mouth-watering

work of art, born from the creativity of Lavoratti 1938's master chocolatiers and Gucci Osteria's two co-Executive Chefs, Karime Lopez and Takahiko Kondo: the Easter egg made with precious 60% Ecuador single-origin dark chocolate, embellished with Cinque Terre lemon and rosemary.

The citrus essence of lemon and the aromatic note of rosemary blend with the single-origin Ecuador chocolate to create a unique flavour. The thin layer of chocolate envelops a layer of filling with Cinque Terre Lemon and Rosemary. What makes this combination even more interesting is the crunchy note given by the inclusions of dried lemon peel. The sinuous dark chocolate coating contrasts and blends perfectly with the crunchy filling.

‘This collaboration makes us proud and marks a fundamental step in the growth of Lavoratti 1938, a place that welcomes the talents of the national and international gastronomic scene, giving life to a true creative workshop; thank you therefore to Gucci Osteria, synonymous with Italian excellence all over the world, for having decided to share this wonderful adventure with us,’ says Fabio Fazio.



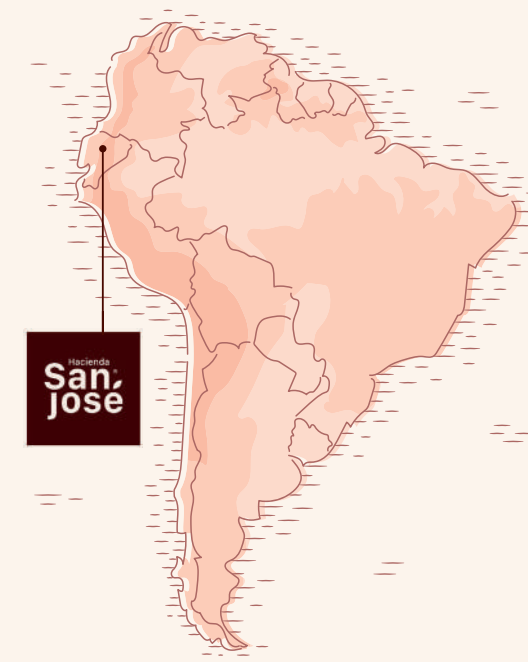


THE CHOCOLATE

Hacienda San José

Our chocolate is one of the the best in the world. We selected cocoa from the *Hacienda San José* in Ecuador, whose legacy started in Los Ríos in the 30's. It has received endless awards, including the *Pepa de Oro 2016*, *Pepa de Oro 2019*, *Pepa de Oro 2020*, or *Golden Bean Award* for the best chocolate, and came in second place in the 2021 *Paris International Award Premier Cocoa of Excellence*. Today, *San José* owns a prize cocoa plantation recognised for the quality of its harvested beans, whixh are fermented and dried with

the techniques inherited through a century-old legacy that has been perfected over time. The success of *Hacienda San José* rests on its great care for the environment and on a growth model based on sustainability and social responsibility. Chocolate is most of all a vehicle to which we entrust the flavours of the Mediterranean. Even though our single-origin dark and milk chocolates are of extraordinary quality, it is in the filling that *Lavoratti* reaches its full accomplishment.







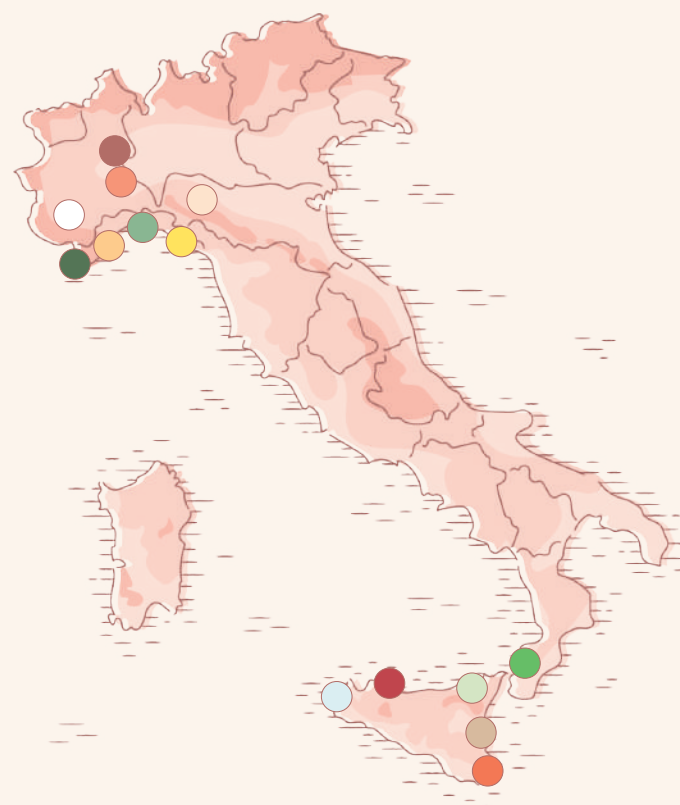
THE INGREDIENTS

Nature is the primary form of art

Quality in the ingredients is crucial for reaching excellence in output. Corrado Assenza is not only one of the most credible and renowned figures in the world of pastry, but he is also a poet, an intellectual who uses ingredients like a writer uses words. For Lavoratti 1938, Corrado Assenza chooses the suppliers and selects the crops that comply with the requirements needed to obtain the best product possible: pistachios, citrus fruits, hazelnuts and even the salt used in bars and bonbons. Every ingredient was selected with the utmost care, choosing producers one by one and only seeking excellent products, in order to ensure a truly unique flavour experience.

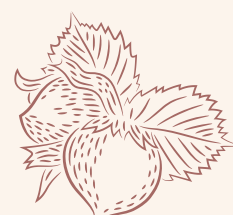
Our guidelines? Care and strictness. Through chocolate we aim at offering a true journey through places and ancient know-how, because – as we all know – what we eat is mostly the outcome of History drawing people together, importing foodstuffs from one side of the world to the other, making faraway food become tradition. In the land's products we can find the history of humankind. Food is an opportunity for sharing, the sum of what we have been, of what we are waiting to build, and of what we will be, through an exciting and ongoing research whose only boundary is creativity.

- Pistachio
- Hazelnut
- Parmigiano Reggiano
- Late Tangerine from Ciaculli
- Bergamot from Calabria
- Taggiasca extra virgini Olive Oil
- Milk from Granda
- Lemon from Cinque Terre
- Peach from Volpedo
- Blood Orange
- Sage from Parco del Beigua
- Apricot from Valleggia
- “Sale Marino di Trapani PGI”
- Almond



Pistachio

In the heart of Sicily, amidst the rocky landscapes of Mount Etna, comes the Pistachio, a culinary jewel with a unique and unmistakable flavour, in terms of appearance, aroma and taste.



Hazelnut

From the magnificent landscapes of the Alta Langa comes the Hazelnut. Renowned for its spherical shape, it finds its greatest expression together with chocolate.



Parmigiano Reggiano

Expert craftsmanship, thousands of years of experience, and a beloved and protected environment give life to an unsurpassed cheese. Since 1934, the Parmigiano Reggiano consortium supports the art and tradition of one of Italy's most excellent, signature products.



Late Tangerine from Ciaculli

In the *Conca d'Oro* area, near Palermo in Italy, there grows a precious variety of tangerines: with few seeds and a fine peel, but most of all, sweet and juicy. They are called “late” because they ripen in March, hence the name *marzeddu* (March is *marzo* in Italian).



Bergamot from Calabria

The Fortugno family has been growing fresh bergamot fruit – a delicacy for the palate and a natural remedy – for four generations.



Taggiasca extra virgin Olive Oil

The history of the Roi family began in 1900 in Badalucco, in the province of Imperia, and continues to this day. They produce extra virgin olive oils of the highest quality: real cru, vintage extra virgin oils from which a mild, sweet oil originates.



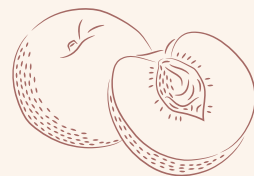
Milk from Granda

100% Piedmont milk, processed within hours from milking and originating from certified and sustainable stock farming. “La Granda” is the name given to the province of Cuneo in northeast Italy.



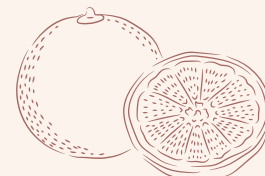
Lemon from Cinque Terre

The Currarino farm was established as a family company in 1998 in Levanto, and then was extended towards Monterosso in search for ideal land for its organic citrus fruits.



Peach from Volpedo

In Volpedo, in the province of Alessandria in northwest Italy, there grows a very colourful, deliciously-scented and sugary peach. This variety announces the arrival of summer and retains the flavour of “how peaches used to taste”.



Blood Orange

This fruit ripens at the foothills of Mount Etna thanks to the Sicilian sun. Its origins are ancient: it hails from China and was introduced on the island around the 15th century.



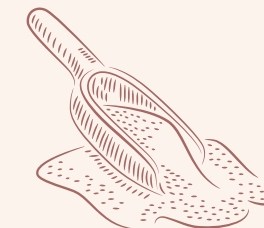
Sage from Parco del Beigua

This sage is farmed in the *Beigua natural park*, a Unesco site since 2015. The park is one of the richest areas in terms of biodiversity and geodiversity, and represents the largest area of protected land in Liguria.



Apricot from Valleggia

On the western Ligurian coast, between Loano and Varazze, farmers grow the *Valleggia* (or *valleggine*) apricots. Small in size, their peel is thin and speckled and their flavour is intense and unique.



“Sale Marino di Trapani PGI”

A group of entrepreneurs from Trapani is focussed on optimising the farming and harvesting of salt without interfering with the natural ecosystem. The result? *Trapani Sea Salt PGI*.



Almond

In Sicily, almonds take on unique organoleptic characteristics and aromas due to the unique climate and altitude within Etna Park.





AN EDITORIAL LINE

A factory of ideas

Lavoratti's entire production is conceived as an "editorial line", where every product is a Chapter in its story.

The packaging of our bars brings to mind a book cover, and we even created a box to hold the first eight products.

Our catalogue also offers monographic, themed bonbon boxes. In this manner, the flavours are complementary and connected just like the pages of a book. These are the Lavoratti Books. The first launch was "Christmas Lunch".

Similarly, we have a box that closely resembles colourful boxes of pencils. "Matite Lavoratti 1938" holds a range of filled chocolates with no less than 12 flavours.

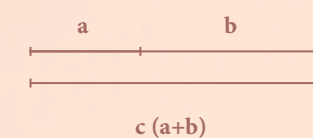
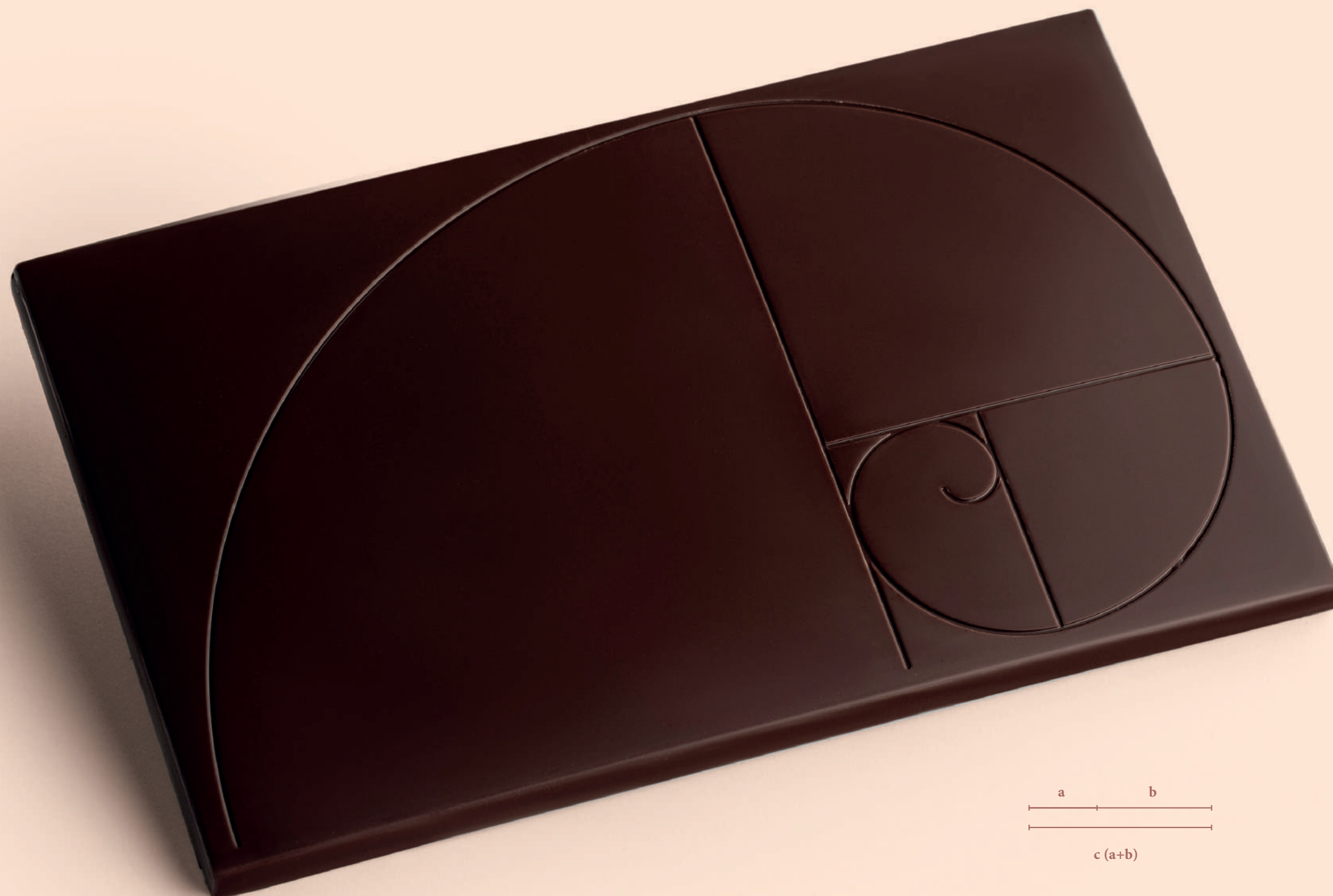
Our factory is not merely a physical place, but in fact, it is more of a mental state.

The one that demands ongoing research for us to obtain the best results possible. Our products stem from countless trials aimed at reaching a balance in flavour through a careful gauging of ingredients and a detailed control over drying processes. Not only the careful gauging of ingredients, but also detailed control over drying processes is fundamental.

Technical expertise, knowledge but most of all, dedication, passion and enthusiasm are mandatory.

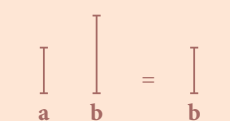


Our quirk – bars and bonbons follow the *golden ratio* rule. 1.618 is the ratio between sides, a symbolic sign of perfection, that divine ratio dedicated to chocolate, which the central-American people considered the food of Gods. According to this progression, Nature conceived the Nautilus, which has 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 .
 $a : b = b : c = \text{phi } \varphi$



Absence is the road to Essence.



Chapter 2

Our products

A reduction job





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

BARS
80 grams

Bars, conceived with the golden ratio, are the core of Lavoratti 1938’s editorial offer. Their packaging brings to mind a book cover, because every single filled bar aspires to be a Chapter in the story of our journey to discover the flavours of the Mediterranean.



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

Carton code: 0582
Pieces per Box: 10



Dark Chocolate
“Piedmont Hazelnut”
80g each

Carton code: 0575
Pieces per Box: 10



Milk Chocolate
“Piedmont Hazelnut”
80g each

Carton code: 0568
Pieces per Box: 10



Dark Chocolate
“Sale Marino di Trapani PGI”
80g each

Carton code: 0544
Pieces per Box: 10



Dark Chocolate
Bergamot from Calabria
80g each

Carton code: 0612
Pieces per Box: 10



Milk Chocolate
“Pistacchio Verde di Bronte DOP”
80g each

Carton code: 0537
Pieces per Box: 10



Dark Chocolate
Late Tangerine from Ciaculli
80g each

Carton code: 0605
Pieces per Box: 10



Dark Chocolate
Lemon from Cinque Terre
80g each

Carton code: 0551
Pieces per Box: 10



Milk Chocolate
Ecuador Single-Origin Hacienda San José
80g each

Carton code: 0599
Pieces per Box: 10



Dark Chocolate
80% Ecuador Single-Origin Hacienda San José
80g each

Carton code: 1107
Pieces per Box: 10



Dark Chocolate
Peach from Volpedo
80g each

Carton code: 1091
Pieces per Box: 10



BOX

80 gram selection

The Lavoratti Box holds 8 bars that will become our classics. Together, they complete each other and will enable you to appreciate

our full selection. Targeted to chocolate lovers, the Box is an ideal present that can be reused to collect new “volumes” being issued.

Box of 80g bars (8 pc)

Dark Chocolate
Ecuador Single-Origin Hacienda San José

Dark Chocolate
“Piedmont Hazelnut”

Dark Chocolate
Bergamot from Calabria

Dark Chocolate
Lemon from Cinque Terre

Dark Chocolate
“Sale Marino di Trapani PGI”

Dark Chocolate
Late Tangerine from Ciaculli

Milk Chocolate
“Pistacchio Verde di Bronte DOP”

Milk Chocolate
“Piedmont Hazelnut”



Box weight: 640g
Carton code: 0872
Pieces per Box: 1





POCKET BOX

60 gram selection

The Lavoratti Pocket Box is a selection of 8 bars available in two versions: Citrus taste where the flavors of the best citrus fruits are rediscovered to embark on a journey through the gentle and delicate aroma of fruit.

The Sweetest of hazelnut and pistachio caressed by the southern sun acquire the true flavor of the Mediterranean, the sea salt of Trapani that contains in its flavor the beauty of the Sicilian Sea.

Citrus

Pocket Box of 60g bars (8 pcs)

Dark Chocolate
Ecuador Single-Origin Hacienda San José
2 pcs

Dark Chocolate
Bergamot from Calabria
2 pcs

Dark Chocolate
Lemon from Cinque Terre
2 pcs

Dark Chocolate
Late Tangerine from Ciaculli
2 pcs

Box weight: 480g
Carton code: 1213
Pieces per Box: 1



The Sweetest

Pocket Box of 60g bars (8 pcs)

Dark Chocolate
Hazelnut
2 pcs

Milk Chocolate
Hazelnut
2 pcs

Milk Chocolate
"Pistacchio Verde di Bronte DOP"
2 pcs

Dark Chocolate
"Sale Marino di Trapani PGI"
2 pcs

Box weight: 480g
Carton code: 1220
Pieces per Box: 1





BONBONS

Assorted flavours

Since we don't use food colourings, our bonbons are numbered, and a dedicated key inside the box will tell you the flavour. The proportions of the bonbon's sides also respect the golden ratio, and a Nautilus – the company's symbol – is stamped on their surface.

Assorted Bonbons in a box of 20, 30 or 40



Box of 20, 4 flavours

- Hazelnut
- Orange
- Pistachio
- Cocoa Nibs

200g Box
Carton code: 0704
Pieces per Box: 1



Box of 30, 6 flavours

- Hazelnut
- Orange
- Pistachio
- Cocoa Nibs
- Peach
- Sea salt & Extra-Virgin Olive Oil

300g Box
Carton code: 0711
Pieces per Box: 1



Box of 40, 8 flavours

- Hazelnut
- Orange
- Pistachio
- Cocoa Nibs
- Peach
- Sea salt & Extra-Virgin Olive Oil
- Tangerine
- Lemon

400g Box
Carton code: 0728
Pieces per Box: 1

Assorted bonbons on a tray



Single-flavour tray
Pieces per box: 100



Assorted flavours tray
Pieces per box: 200



BONBONS

Assorted flavours

Lavoratti bonbons are made with represents the essence of taste, in perfect meticulous craftsmanship. Each one proportion between the parts.

Minipack of bonbons in box of 8 pcs.



Box of 8, 8 flavours

- Hazelnut
- Orange
- Pistachio
- Cocoa Nibs
- Peach
- Sea Salt & Extra-Virgin Olive Oil
- Tangerine
- Lemon

80g Box
Carton code: 1060
Pieces per Box: 5





L'ORIGINALE LAVORATTI

Parmigiano Reggiano bonbons

A surprising bonbon in which chocolate – both in the white or dark version – coats differently-aged Parmigiano Reggiano to perfection. Think pre-dessert, or a snack during aperitivo. There are four different ages of Parmigiano Reggiano enrobed with diffe-

rent ratios of cocoa mass in our chocolate. A unique recipe that will offer a singular, surprising intensity. 20 Bonbons, white or dark, single-source San José chocolate, filled with assorted Parmigiano Reggiano with different aging.

Special bonbons in a box of 20



20 bonbons, 4 different aging

White Chocolate and Parmigiano Reggiano
13 Months' aging

White Chocolate and Parmigiano Reggiano
18 Months' aging

Dark Chocolate (60%) and Parmigiano Reggiano
24 Months' aging

Dark Chocolate (80%) and Parmigiano Reggiano
36 Months' aging



200g Box
Carton code: 0902
Pieces per Box: 1

Minipack of special bonbons in box of 8 pcs.



8 bonbons, 4 different aging

White Chocolate and Parmigiano Reggiano
13 Months' aging

White Chocolate and Parmigiano Reggiano
18 Months' aging

Dark Chocolate (60%) and Parmigiano Reggiano
24 Months' aging

Dark Chocolate (80%) and Parmigiano Reggiano
36 Months' aging



200g box
Carton code: 1077
Pieces per Box: 5



LAVORATTI BOOKS

Bonbon selection

Lavoratti Books are special, monographic bonbon packages that over time will contribute to a proper “series”. The first volume was the “Christmas Lunch”. Its flavours are complementary, and ideally

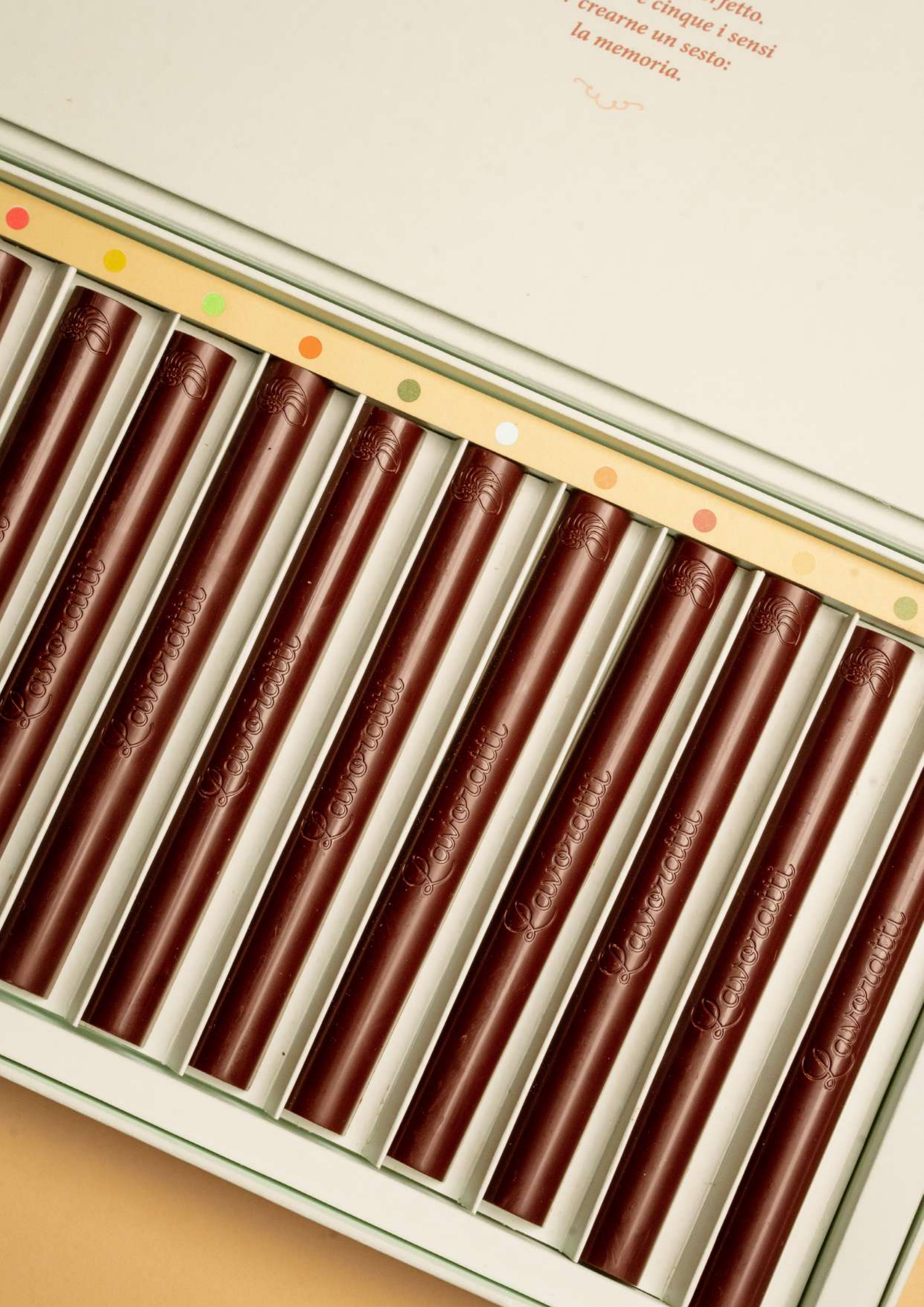
narrate what the title promises. Like for our other bonbons, there is no use of food colourings. A menu inside the box lists the ingredients selected for this first publication.



Box of 32 (8 flavours)

1. Walnut and Sarawak Pepper
2. Parmigiano Reggiano
3. Passatelli
4. Blood Orange and Cinnamon
5. Amaretto
6. Vanilla
7. Chestnut and Rhum
8. Christmas Tea

320g Box
Carton code: 0865
Pieces per Box: 1



PENCILS

Assorted flavours

In a box that brings to mind colouring pencils, our pencils is the freshness of our fillings, with a surprising range of flavours. No food colourings here, either. What colours

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

- | | | |
|-------------|--------------------------|------------|
| ● Pistachio | ● Sea Salt | ● Sage |
| ● Tangerine | ● Extra-Virgin Olive Oil | ● Apricot |
| ● Lemon | ● Peach | ● Hazelnut |
| ● Bergamot | ● Orange | ○ Milk |



Box of 24
480g Box
Carton code: 0698
Pieces per Box: 1



Box of 12
240g Box
Carton code: 0681
Pieces per Box: 1



PENCILS

Special selection

Lavoratti pencils are also available in special combinations offering a choice at any time boxes of 3, in 4 different single flavour of day.

Minipack of single flavour dark chocolate pencils in box of 3 pcs.



● Hazelnut

Box of 3
60g Box
Carton code: 2142
Pieces per Box: 5



● Pistachio

Box of 3
60g Box
Carton code: 2159
Pieces per Box: 5



● Peach

Box of 3
60g Box
Carton code: 2128
Pieces per Box: 5



● Lemon

Box of 3
60g Box
Carton code: 2135
Pieces per Box: 5



DRAGÉES

200 grams

Dragées first appeared in France in the 13th century. They were introduced to Italy by Catherine de' Medici, who first offered them to her guests in 1533. Dragées are going to implement Lavoratti's range with new flavors and fruits from many small producers of excellence in our territory.

Coffee Bean covered in dark chocolate



200g Box
Carton Code: 1305
Pieces per Box: 12

Figs covered in dark chocolate



200g Box
Carton Code: 2210
Pieces per Box: 12

Pistachio covered with white chocolate



200g Box
Carton Code: 1350
Pieces per Box: 12

Almond covered in dark chocolate and sea salt



200g Box
Carton Code: 1336
Pieces per Box: 12

Hazelnut covered with dark chocolate and sea salt



200g Box
Carton Code: 1343
Pieces per Box: 12



RINDS

Dark-chocolate coating

With their dark chocolate coating, Lavoratti rinds in boxes of 150g or 60g offer the best of the raw materials. When the coated peels reach our workshop, they are carefully processed to preserve their freshness and natural flavour. We caress them with our chocolate to make them a unique product with an unmistakable flavour.

Bergamot from Calabria



60g Box
Carton code: 0759
Pieces per Box: 5



150g Bag
Carton code: 0780
Pieces per Box: 4

Lemon



60g Box
Carton code: 0742
Pieces per Box: 5



150g Bag
Carton code: 0773
Pieces per Box: 4

Blood Orange



60g Box
Carton code: 0735
Pieces per Box: 5



150g Bag
Carton code: 0766
Pieces per Box: 4





TRUFFLES

Coated - 90 grams

Truffles are the outcome of a long research and they strongly represent Lavoratti 1938's offering. Available in multiple combinations, dusted or coated, they will be a great surprise for the public.

Minipack of single flavour Dark Chocolate-covered Truffles, 12 pcs.



● Hazelnut

Box of 12
90g Box
Carton code: 2098
Pieces per Box: 5



● Pistachio

Box of 12
90g Box
Carton code: 2104
Pieces per Box: 5



● Orange

Box of 12
90g Box
Carton code: 2111
Pieces per Box: 5



● Figs and Cinnamon

Box of 12
90g Box
Carton code: 2081
Pieces per Box: 5



TRUFFLES

Dusted - 200 grams

Cocoa and powder sugar are the protagonists of our dusted truffles. Five irresistible choices: *hazelnut and orange* dusted with cocoa, or *figs and cinnamon* or *pistachio and tangerine* dusted with powder sugar.

Cocoa-Dusted truffles



Hazelnut
200g each

Carton code: 0797
Pieces per Box: 4



Blood Orange
200g each

Carton code: 0803
Pieces per Box: 4

Sugar-Dusted Truffles



“Pistacchio verde di Bronte DOP”
200g each

Carton code: 0810
Pieces per Box: 4



Late Tangerine from Ciaculli
200g each

Carton code: 0827
Pieces per Box: 4



Figs and Cinnamon
200g each

Carton code: 0834
Pieces per Box: 4



SPREAD

200 grams pots

Lavoratti spreads are presented to the Public with two great classics: *Hazelnut* and *Pistachio Premium*. A long research in our factory enabled us to define a specific personality for each, making them utterly unique.



Hazelnut Spread

200-gram pot with 50% Round Hazelnut paste for an extraordinary flavour.

200g Pot
Carton code: 0841
Pieces per Box: 2



PREMIUM SPREAD

200 grams pots

Absolutely unique in terms of the amount of “Pistacchio Verde di Bronte DOP” – over 60% – Lavoratti’s Premium Spread comes in a limited and numbered edition. A dream for pistachio lovers and experts.



200g Pot
Carton code: 0858
Pieces per Box: 4



CHOCOLATE FOILS

500 grams

A new product has been added to Lavoratti's editorial story: the foils. These are wafer-thin chocolate sheets enriched with very fine flakes of dried fruit. The value and care

in the selection of ingredients, their slow drying process, combines with the mastery of our maitre chocolatier to create a unique product.

Assorted dark chocolate foils in a box of 500 g



- Lemon
- Orange
- Peach
- Apricot

500g box
Carton code: 2227
Pieces per Box: 1

SPECIAL EDITIONS

Tradition and terroir

For festivities, Lavoratti 1938 offers special editions of its products. Celebrating an important local tradition, Lavoratti relied on Tullio Mazzotti – great grandchild of Tullio di Albisola, inventor of Futurist ceramics and seminal 20th century artist – for the production of a limited edition of ceramic containers for our products. Clay is the oldest material humans have been shaping. It holds something magic and even religious. According to the Old Testament, Adam and Eve drew life from clay. Clay requires manual work for shaping. It is fragile and requires extreme care for its realisation.

Each piece is the outcome of ingenuity, ability and talent, and pottery from Albisola, steps away from Varazze, has always meant quality and originality. The collaboration between Lavoratti and Tullio Mazzotti is aimed at enhancing artisanal work and at the same time giving a signature character to our product offering.





SPECIAL EDITIONS

The Futurist Sphere

The futurist sphere is a real surprise imagined by Lavoratti 1938 in collaboration with Tullio Mazzotti of the Albisola ceramic factory of the same name. Inspired by the futurist pottery invented by Tullio d'Albisola in the third decade of the twentieth century, the sphere is based on Torido Mazzotti's planet vase and motor vases and is a precious limited edition art object signed by Tullio Mazzotti. It contains our chocolate spheres,

and which from this year will be part of the Lavoratti classics. The sphere, made of dark Ecuador Monorigine Hacienda San José chocolate, blends together with Oranges from the Valley of the Temples in Agrigento, which are born and grow in a historic citrus grove, an extraordinary place that encompasses the flavors and scents of Sicily.

Dark Chocolate and Orange
from Agrigento's Valley of the Temples

800g cad.
Box code: 1626
Pieces per Box: 1



A WORD OF HOPE

Rediscovering time and choice

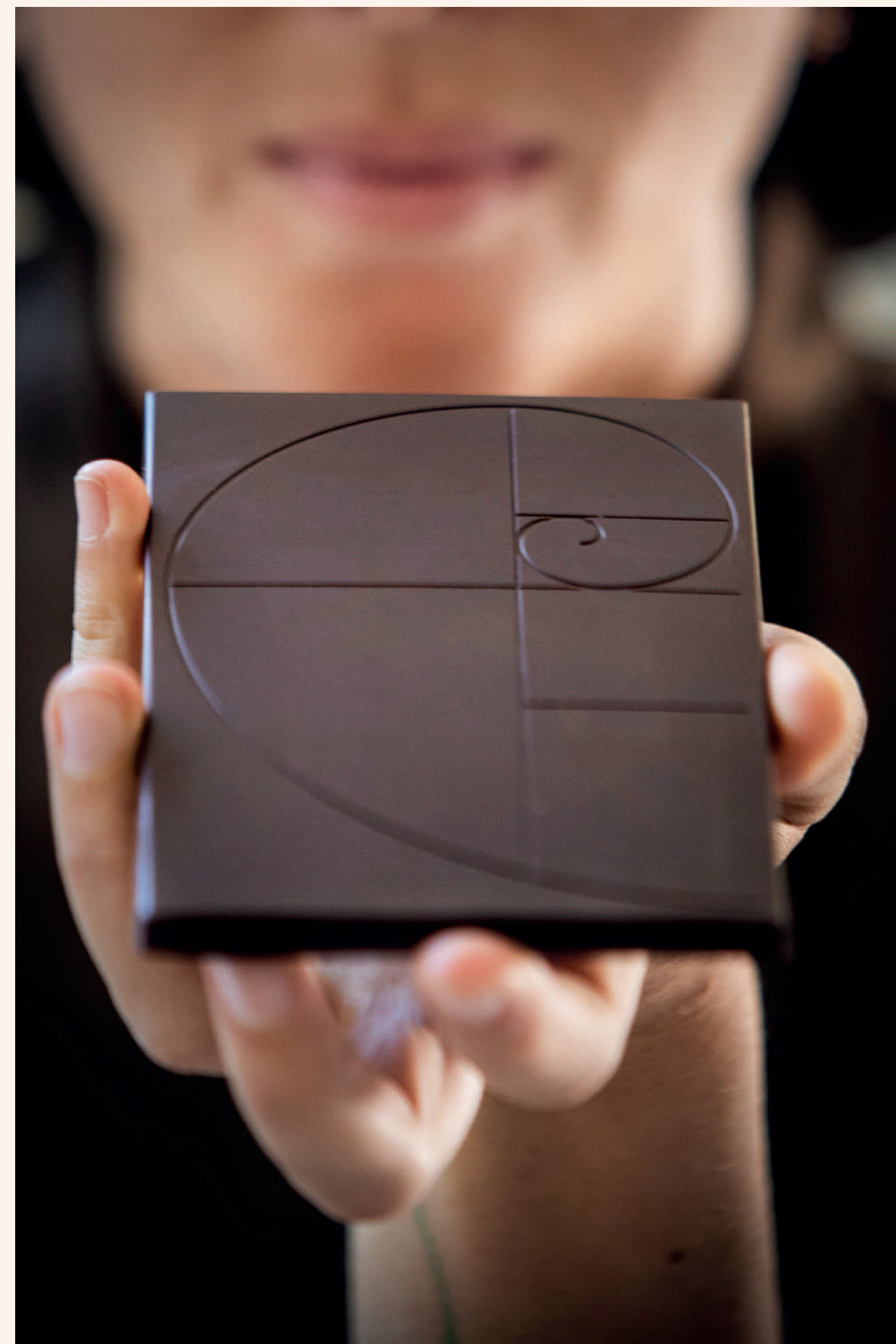
If today's password is consumption, our hope is that of replacing it with choice. We aspire to be chosen and to share the pleasure of our chocolate and our work with whoever comes across us.

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 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 do and who we are.





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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