

A JOURNEY OF CHOCOLATE

YOUR GIFT
TAILOR-MADE



1938
Lavoratti
VARAZZE



*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 WORKSHOP

Chocolate and imagination

Lavoratti 1938 defines itself as a laboratory, that 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 chocolate 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

to obtain the best possible product: pistachios, citrus fruits, hazelnuts and even the salt used for bars and pralines. Care and strictness are our guidelines.

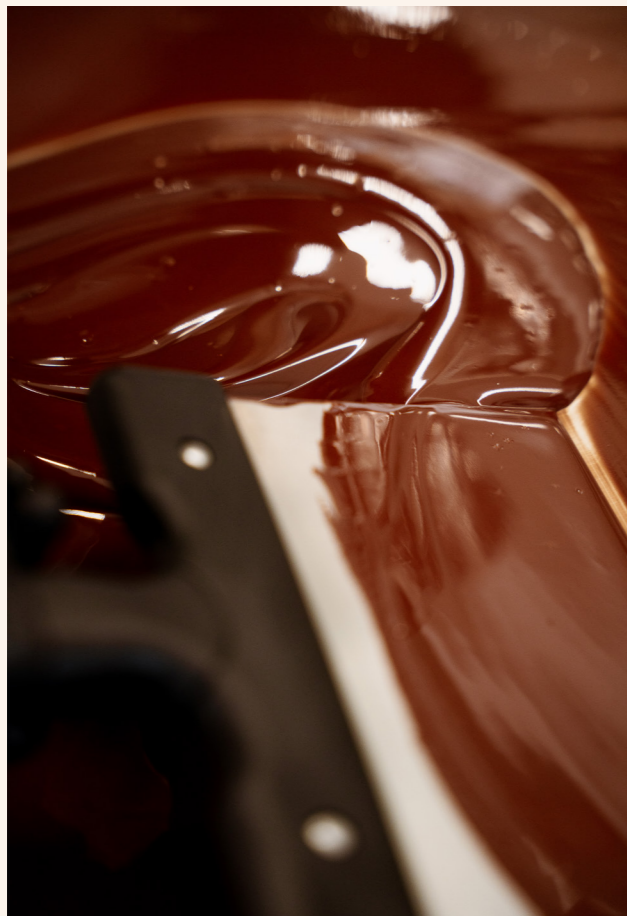
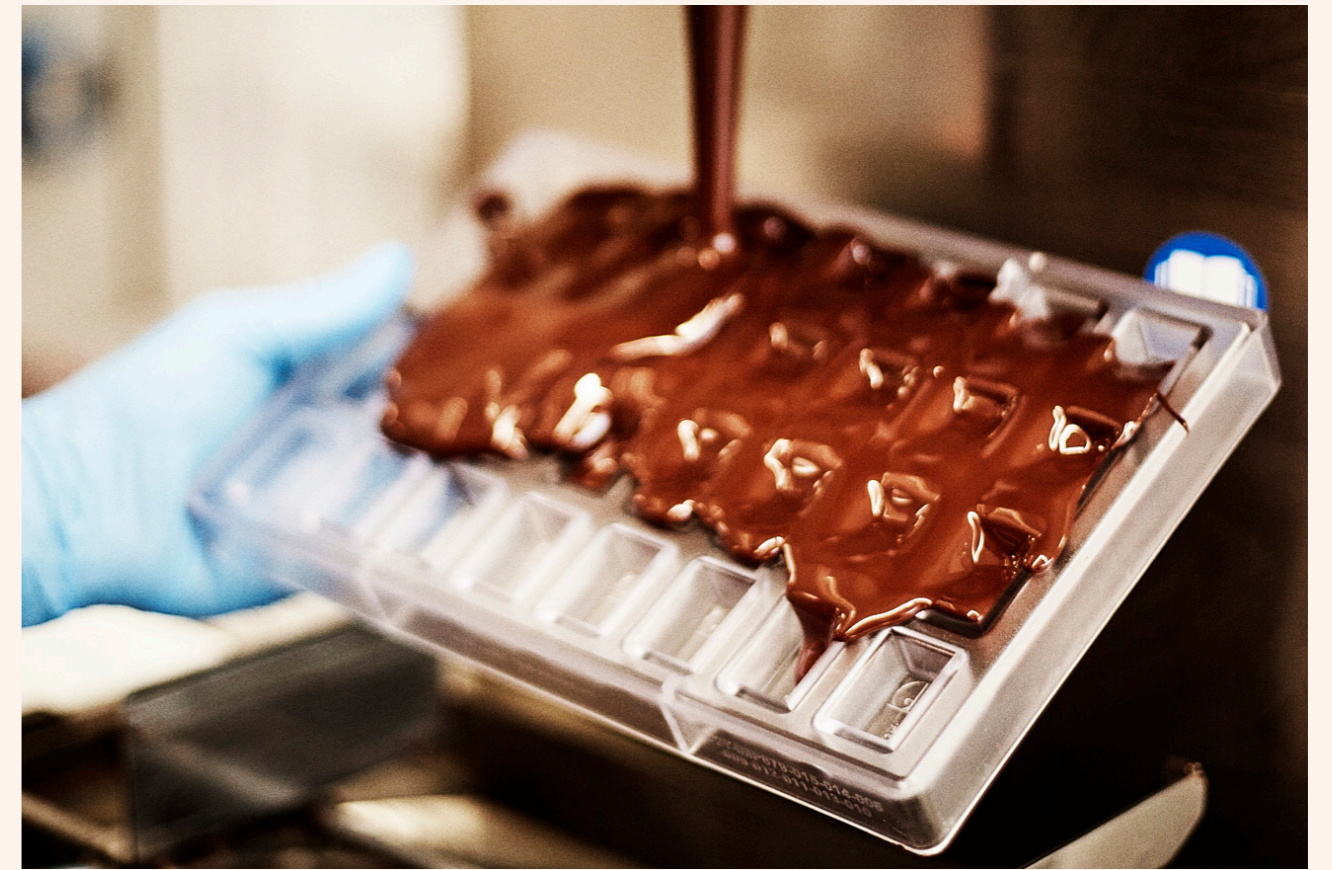
The entire Lavoratti production is imagined as an “editorial line” in which each product is a chapter of a story. The packaging of our tablets resembles the cover of a book, and even a box set has been imagined to contain the first eight proposals.

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.

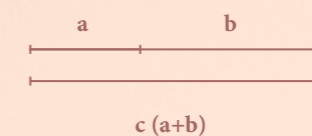
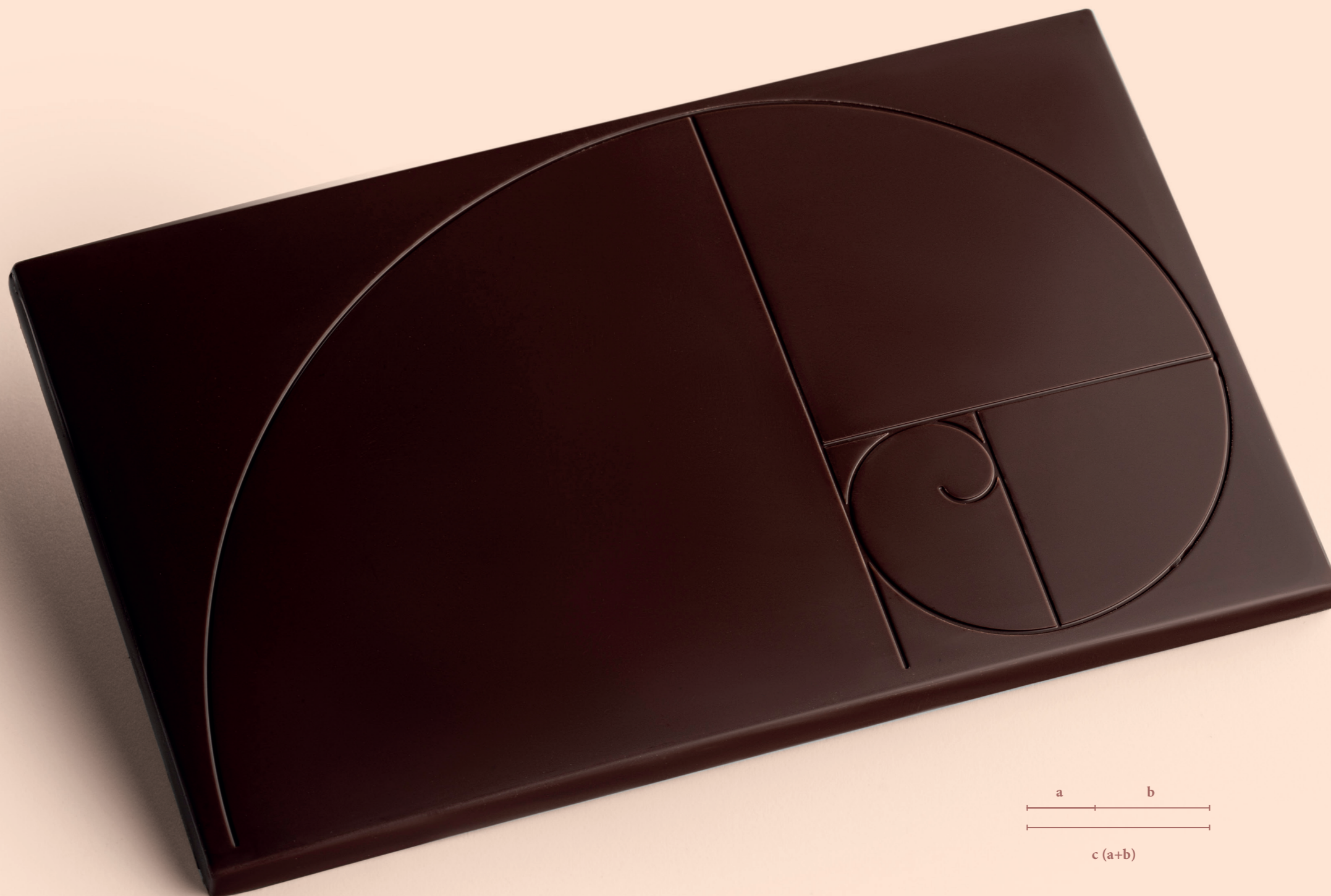
The bars and bonbons follow the golden ratio rule: 1.618 is the ratio of the sides, a symbolic figure of perfection, a divine proportion dedicated to chocolate considered by the peoples of Central America to be the food and nourishment of the gods. According to this progression, Nature conceived the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





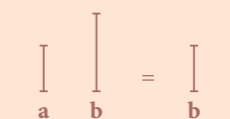


Our quirk – bars and bonbons follow the golden ratio rule. 1.618 is the ratio between sides, a symbolic sign of perfection, that divine ratio dedicated to chocolate, which the central-American people considered the food of Gods. According to this progression, Nature conceived the Nautilus, which has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



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.







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CUSTOMIZATIONS

Make your Lavoratti gift unique

Make your gift unique with Lavoratti 1938. Discover our collection to give your gifts a unique taste.

We design and develop tailor-made customizations according to our customers' requests. Depending on the needs we study which customization is suitable for the project. Customized products are a unique opportunity to communicate your brand,

they are ideal as corporate gifts, gift bags for fairs and events, wedding favors, amenities and welcome gifts. They are the perfect solution to make your customer feel special.

We handle not only the making but also the shipping to your customers, whether they are individuals, retail, hotels or companies. We follow the product realization from start to finish to satisfy and support you at every stage.



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SLEEVE

Customized

You can dress our boxes with a custom sleeve using your brand colors and design. A sleeve will line the standard sizes of our boxes, and together we will go out and sew the best tailored suit to communicate your message.

We will choose the papers and colors that best represent you to make a special gift.



CHOOSE THE COLOR OF THE SLEEVE

1

ADD YOUR LOGO

2

3

CHOOSE A PHRASE TO BE INCLUDED





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



Box of 24

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



CHOOSE THE **1**
COLOR OF THE
SLEEVE



2 ADD YOUR
LOGO

3 CHOOSE
A PHRASE
TO BE INCLUDED



Il cioccolato è perfetto.
 Investe tutti e cinque i sensi
 per crearne un sesto:
 la memoria.

Una memoria arricchita
 con profumi e sapori
 del Mediterraneo scelti con cura
 per arrivare all'essenza
 del gusto.



MINIPACK

Pralines, Pencils,
 Truffles, Rinds



Bonbons
 Box of 8, 8 flavours

80g Box
 Carton code: 1060



Pencils
 Box of 3

60g Box



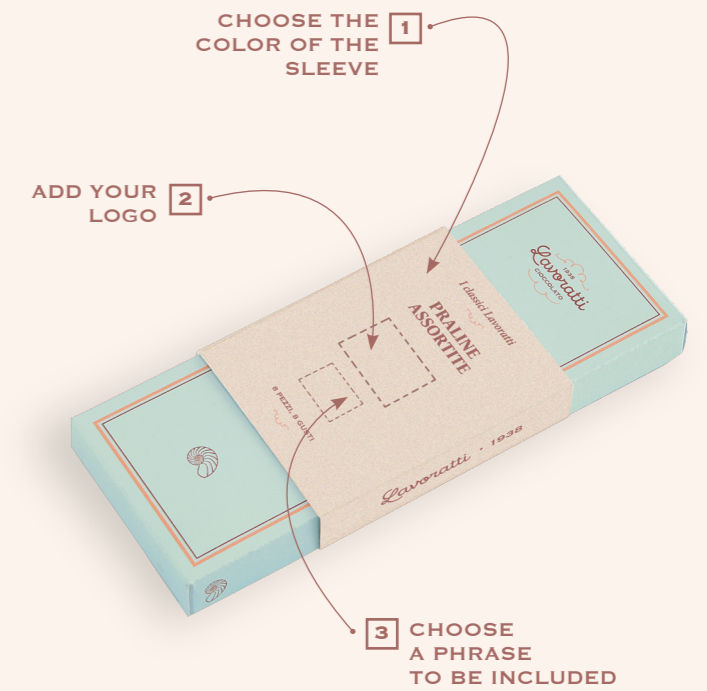
Truffles
 Box of 12

90g Box



Rinds
 Box of single flavour
 Orange, Lemon, Bergamot

60g Box

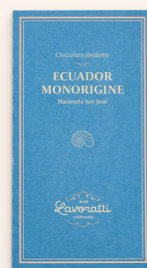




BARS

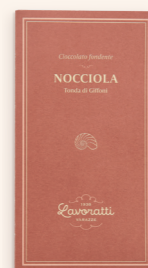
80 grams





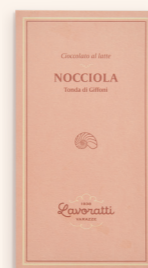
Dark chocolate
Ecuador
Single-
Origin
Hacienda
San José
80g each

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



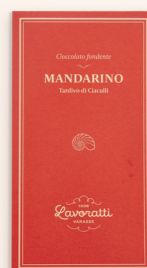
Dark chocolate
Bergamotto
di Calabria
80g each.

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



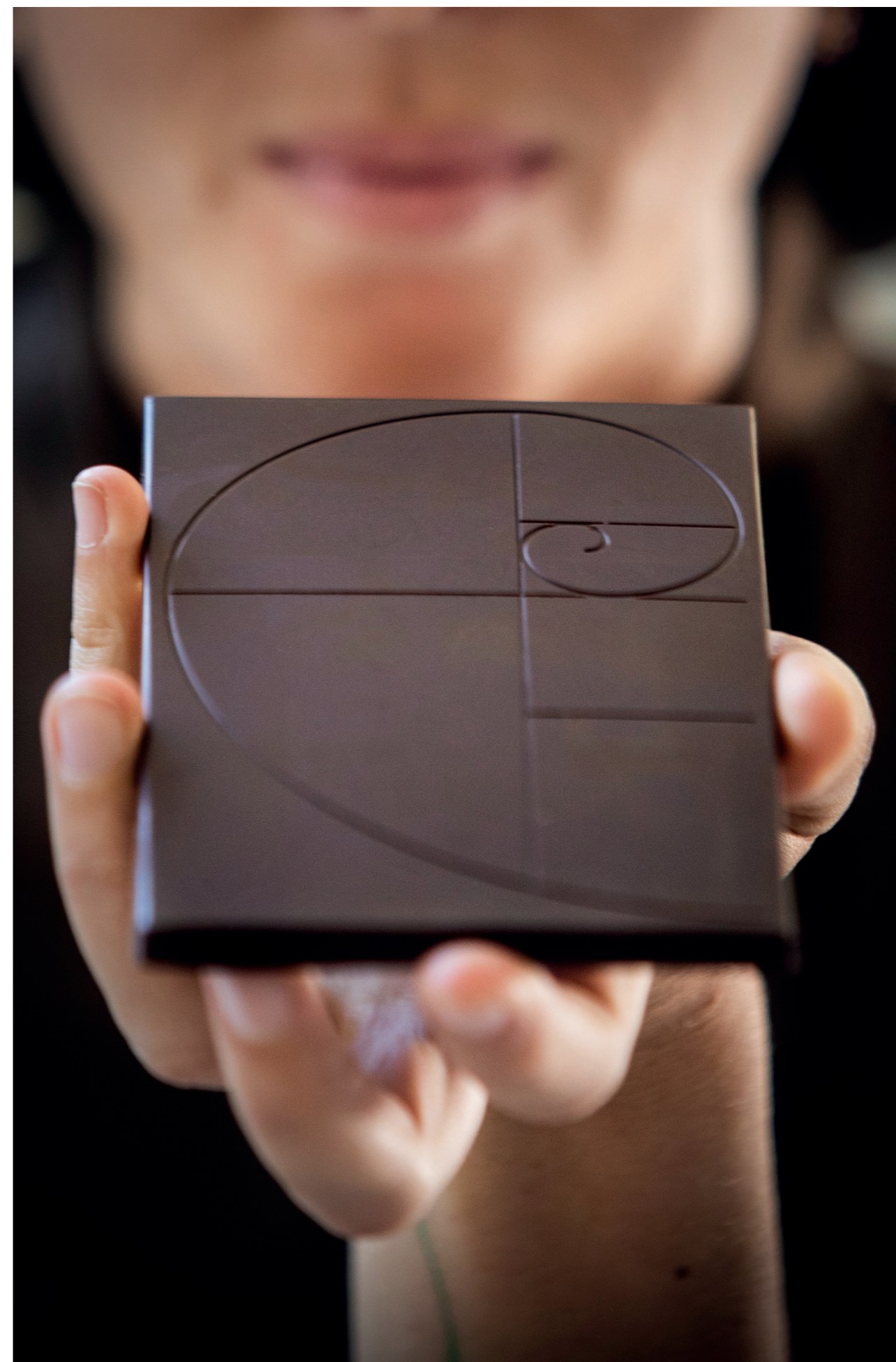
Dark chocolate
80%
Ecuador
Single-
Origin
Hacienda
San José
80g each

Carton
code:1107



Dark chocolate
peach from
Volpedo
80g each.

Carton code:
1091



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CARD

Customized

To add a truly personal touch to your gifts, you can insert a descriptive scroll about the product into each box, inserting your wishes or a special thought. This solution allows you to leave nothing to chance and accom-

pany the recipient of your gift to discover what you have designed especially for him.



COUVERTURE
Customized

To add a touch of class and give a gift of special cordiality to your guests. We can custom make a box by color, paper type and insert your logo.



MOULD
Customized

An iconic and elegant solution, design the mold with your brand logo. Your bonbons will have a unique shape that immediately communicates your identity. We will take care of designing the prototypes together with our designers according to your specifications, making a completely exclusive product.



BOXES
Customized

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.



RECIPES
Customized

For great projects that require a purely tailor-made study, it is possible to create an exclusive recipe for your pralines. Together with our Maitre Chocolatier Marco Ferrari we will identify a flavor that can be representative of your story, collection or event. We will carefully select the ingredients to create a flavor that will remain uniquely yours.





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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to use his work (page 3)

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