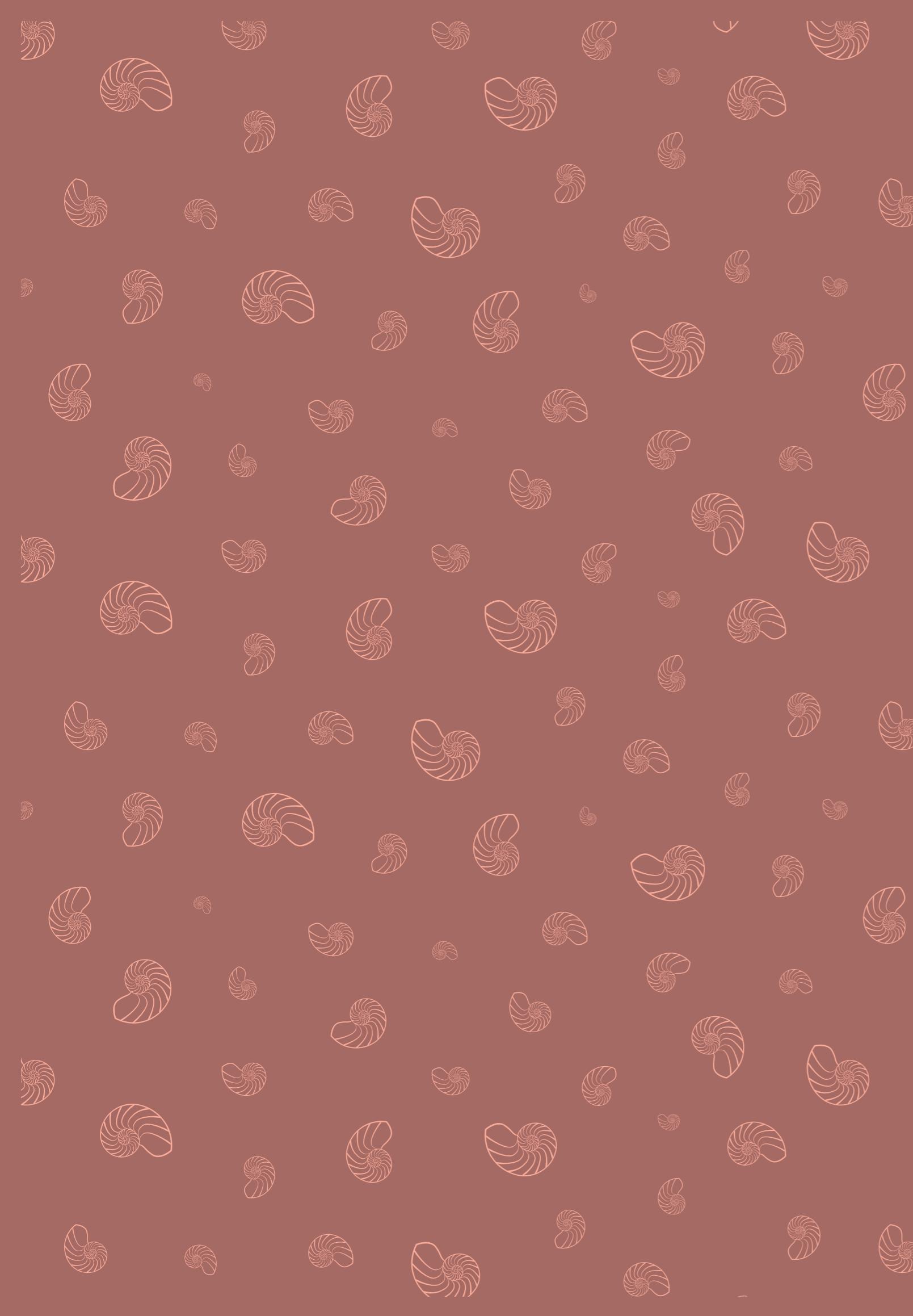


A JOURNEY OF CHOCOLATE

YOUR GIFT
TAILOR-MADE



1938
Lavoratti
VARAZZE



*Chocolate is perfect.
It invests all of the five senses to create a sixth one –
memory.*



SUMMARY

Chapter 1 · Lavoratti 1938

The Workshop pag. 06

Chapter 2 · Our Products

Customizations pag. 19
Sleeve pag. 20
Box Gift pag. 23
Minipack pag. 27
Bars pag. 29
Couverture pag. 32
Card pag. 34
Mould pag. 36
Boxes pag. 38
Recipe pag. 40
A Word of Hope pag. 43





Chapter 1

*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, 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 among the finest in the world. We use premium cocoa from Ecuador, selected for its unique aromatic profile and exceptional quality. 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

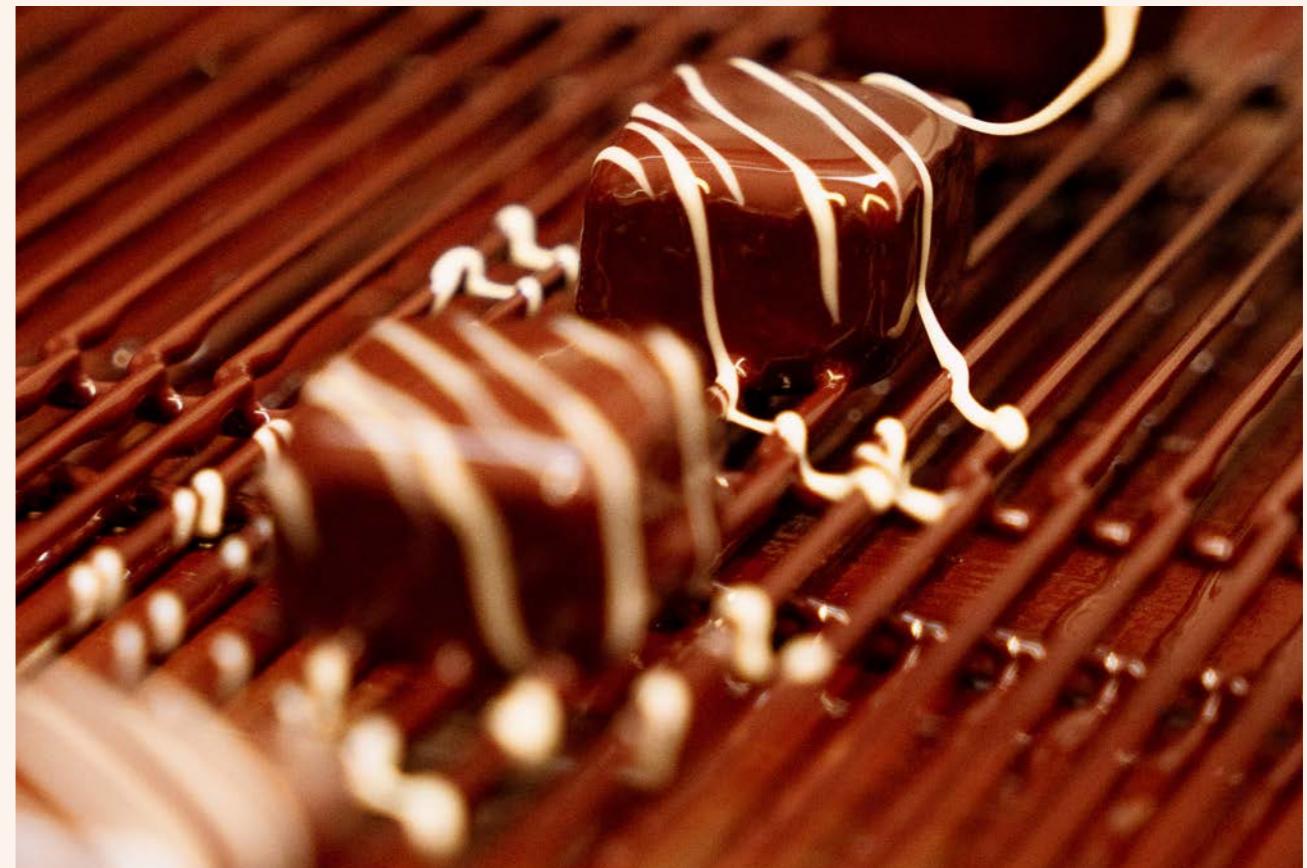
salt used for bars and pralines. Care and strictness are our guidelines.

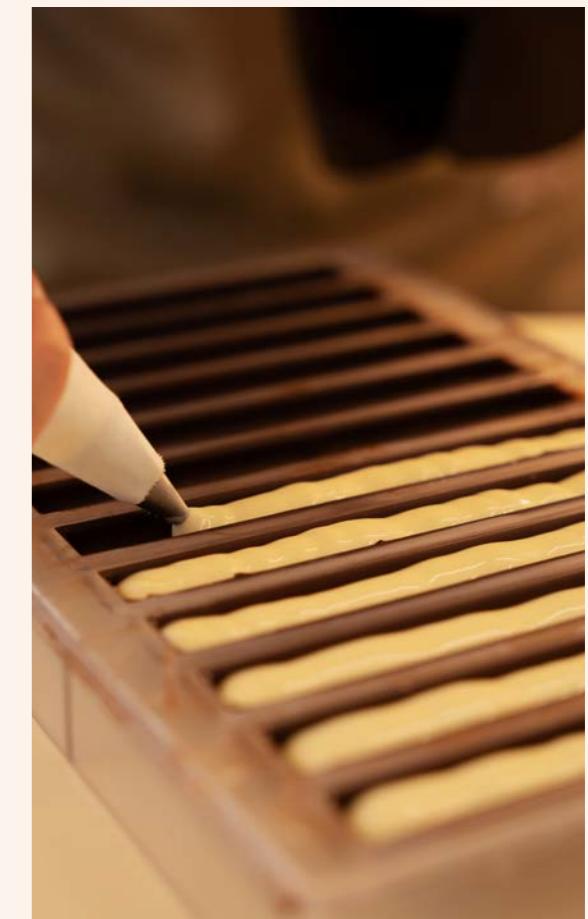
The entire Lavoratti production is imagined as an “editorial line” in which each product is a chapter of a story. The packaging of our tablets resembles the cover of a book, and even a box set has been imagined to contain the first eight proposals.

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.

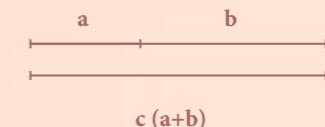
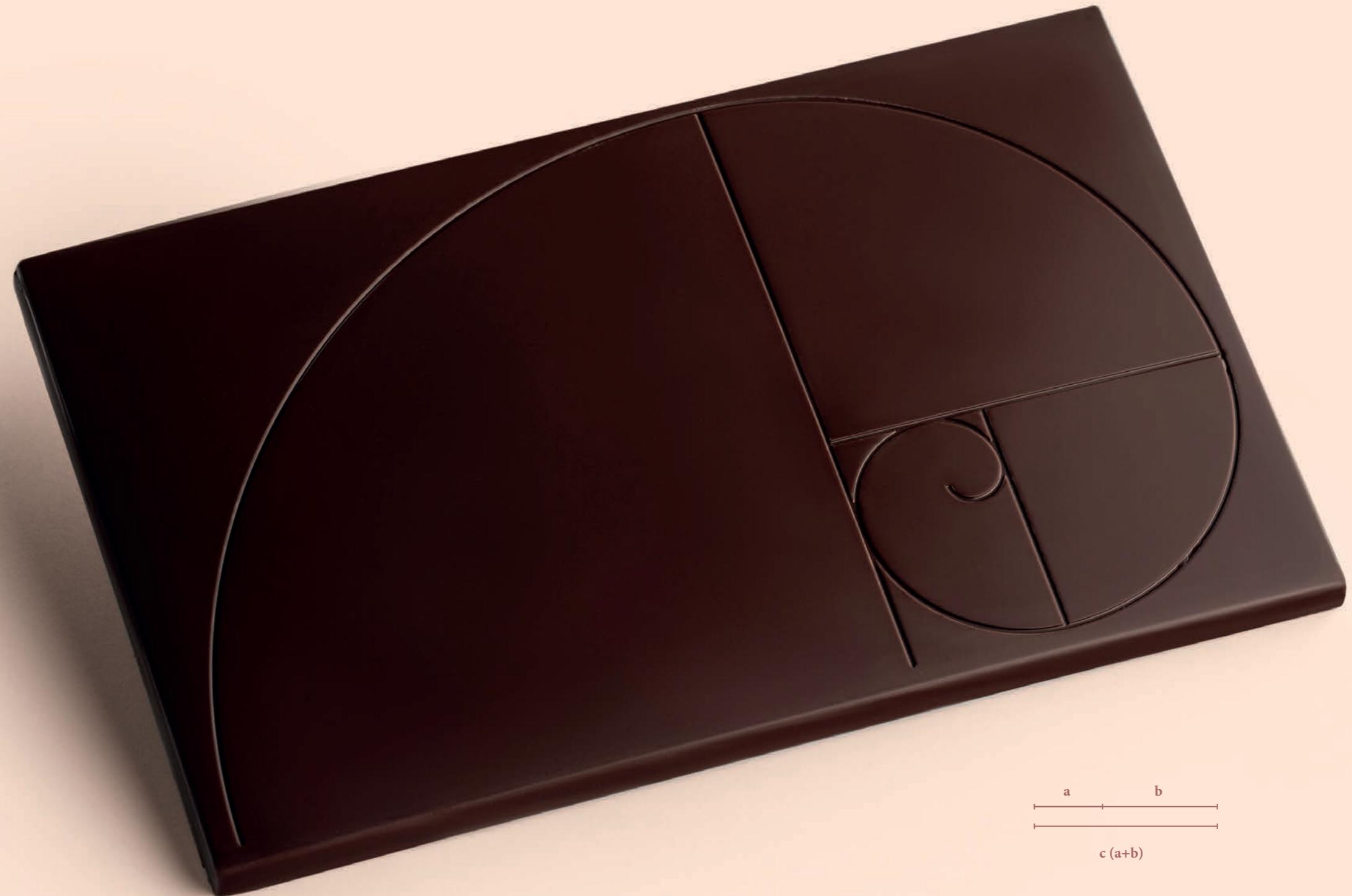
The bars and bonbons follow the golden ratio rule: 1.618 is the ratio of the sides, a symbolic figure of perfection, a divine proportion dedicated to chocolate considered by the peoples of Central America to be the food and nourishment of the gods. According to this progression, Nature conceived the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





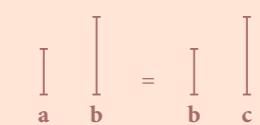


Our quirk – bars and bonbons follow the golden ratio rule. 1.618 is the ratio between sides, a symbolic sign of perfection, that divine ratio dedicated to chocolate, which the central-American people considered the food of Gods. According to this progression, Nature conceived the Nautilus, which has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





Chapter 2

Our products

A reduction job



Absence is the road to Essence.



OUR PRODUCTS

The power of creativity

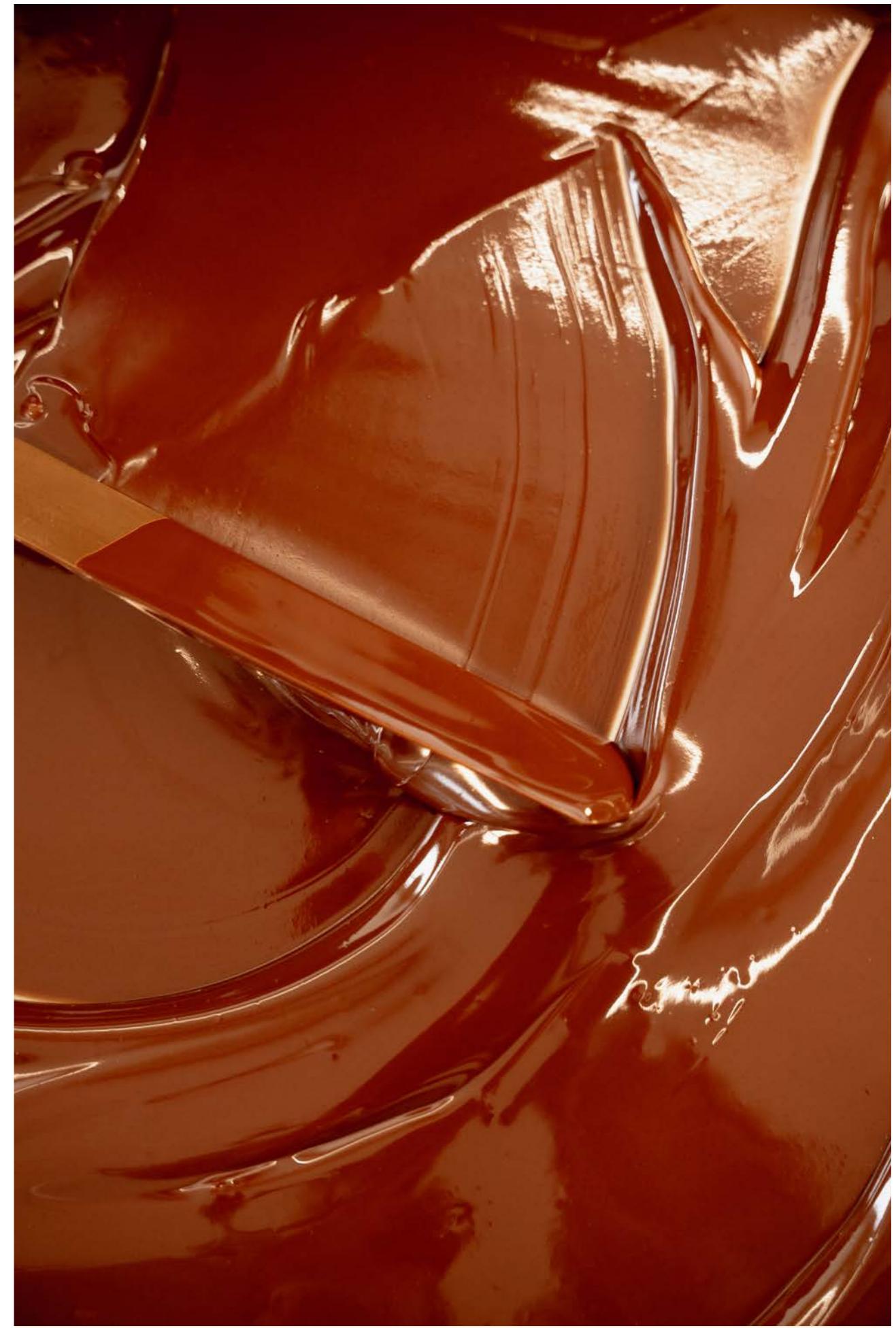


Our labels are short. Few ingredients mean wholesomeness and authenticity. It is what makes us proudest. We work by reduction to

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



16



17



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.





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.





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 pcs)

Box weight: 640g
Carton code: 0872



Pocket Box of 60g bars (8 pcs)

Box weight: 480g



CHOOSE THE COLOR OF THE SLEEVE



1 ADD YOUR LOGO

2 CHOOSE A PHRASE TO BE INCLUDED



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

CHOOSE THE **1**
COLOR OF THE
SLEEVE

ADD YOUR **2**
LOGO



3 CHOOSE
A PHRASE
TO BE INCLUDED



BARS

80 grams





Dark chocolate
80%
Ecuador
Single-
Origin
80g each

Carton
code: 1107



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
Bergamot
80g each.

Carton code:
0612



Milk chocolate
Pistachio
80g each.

Carton code:
0537



Dark chocolate
Tangerine
80g each.

Carton code:
0605



Dark chocolate
Lemon
80g each.

Carton code:
0551



Dark chocolate
Peach
80g each.

Carton code:
1091





COUVERTURE

Customized

An elegant gesture, a gift of genuine courtesy. We create small, bespoke boxes or mini bags – customized in color, materials, and logo – perfectly designed to hold our delicate chocolate treats and leave a lasting impression on your clients.





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.





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.



36



37



BOXES

Customized

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



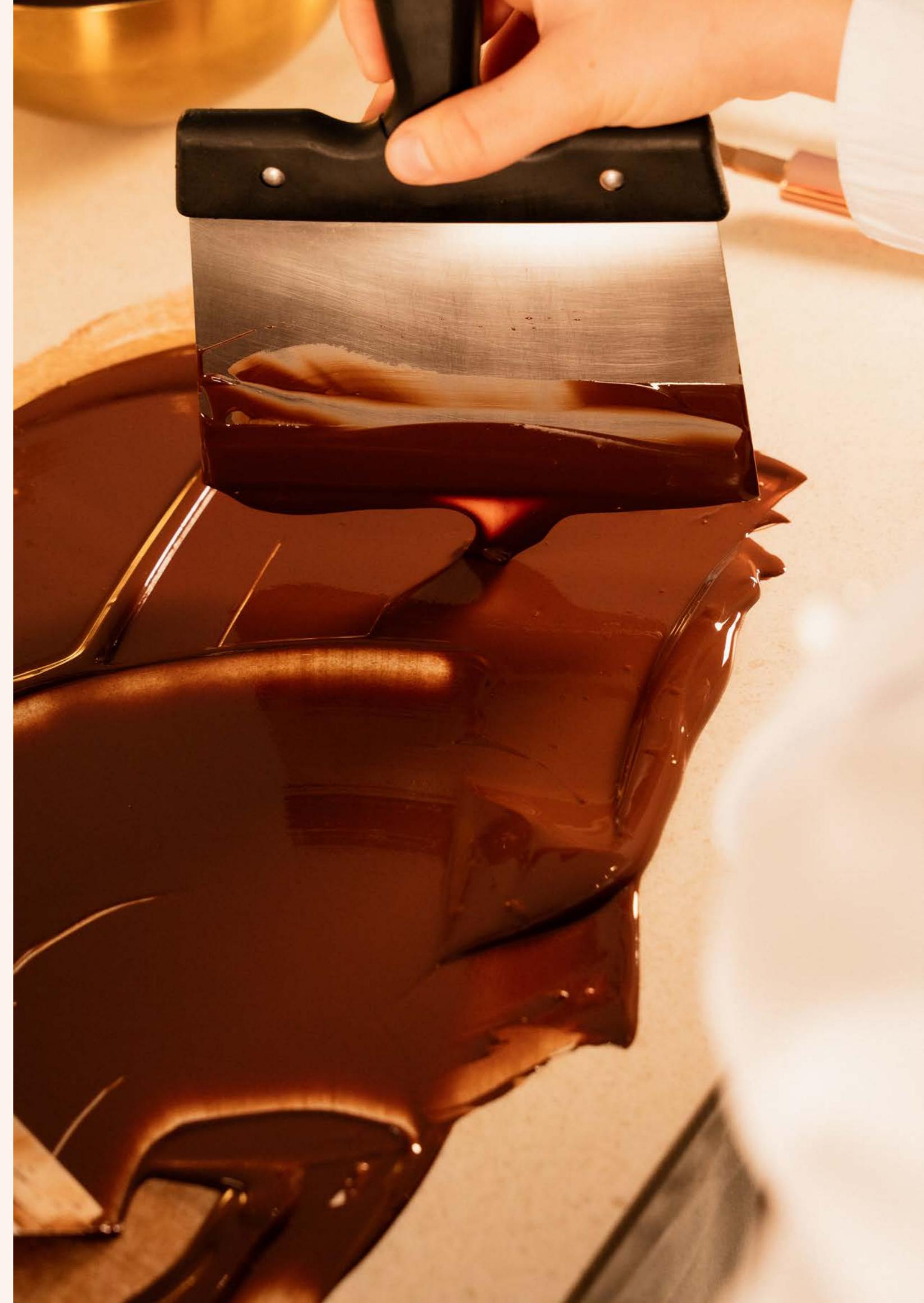


RECIPES

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 represen-

tative 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

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.

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



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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