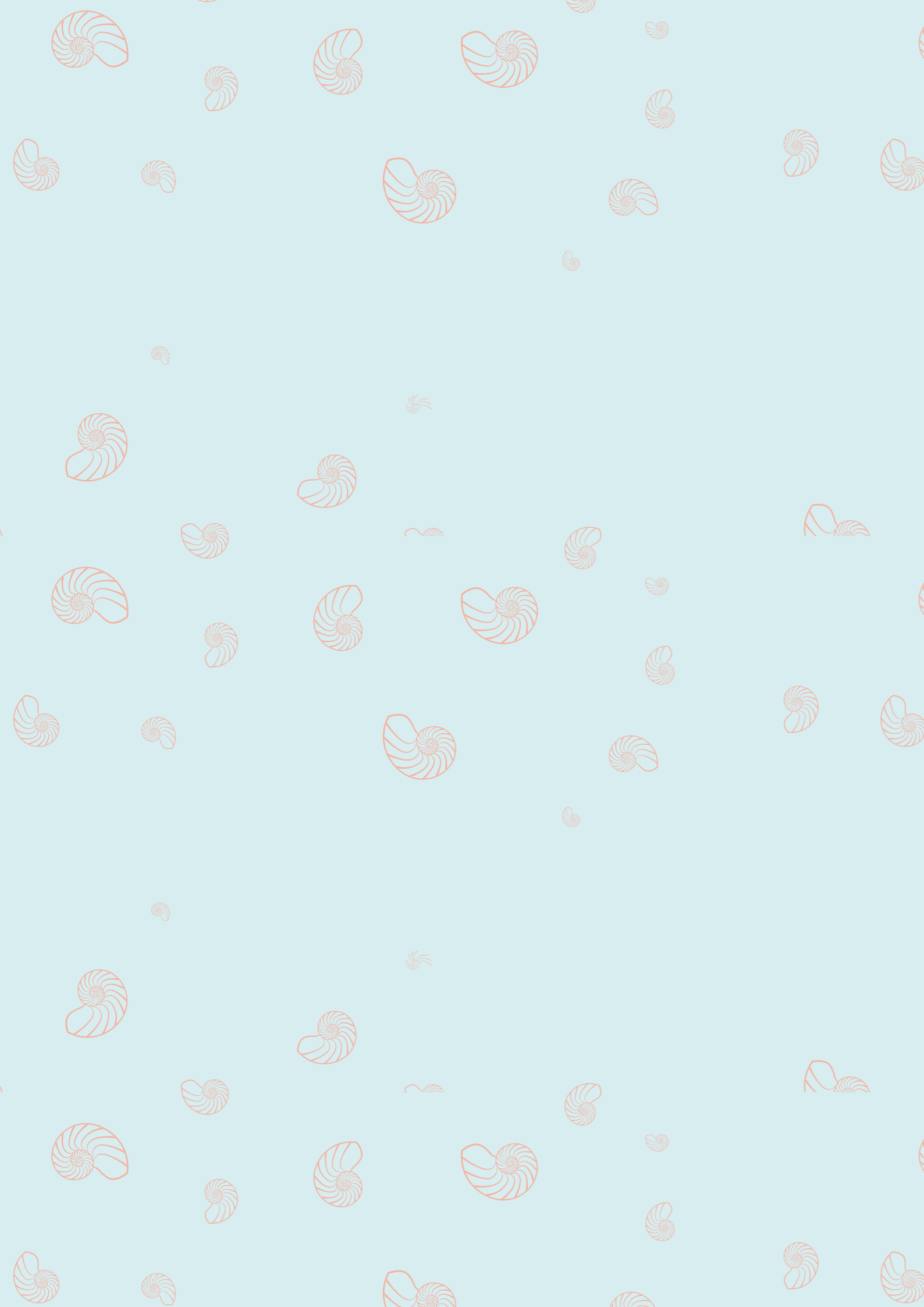


EASTER



1938
Lavoratti
VARAZZE



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



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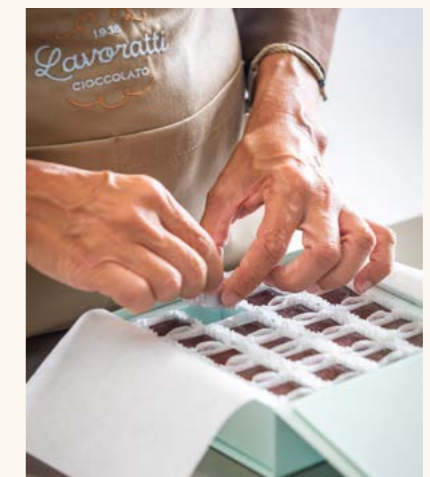
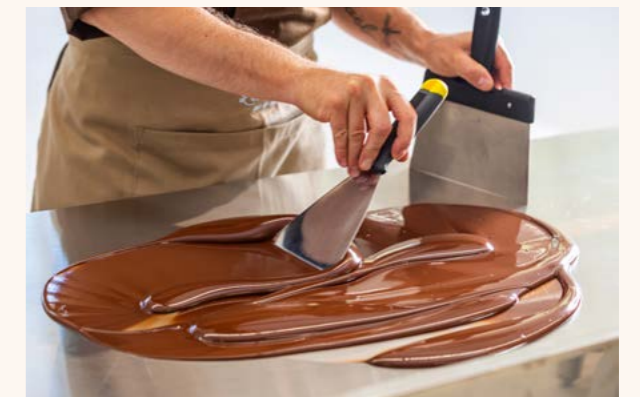
THE CHOCOLATE

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, which 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

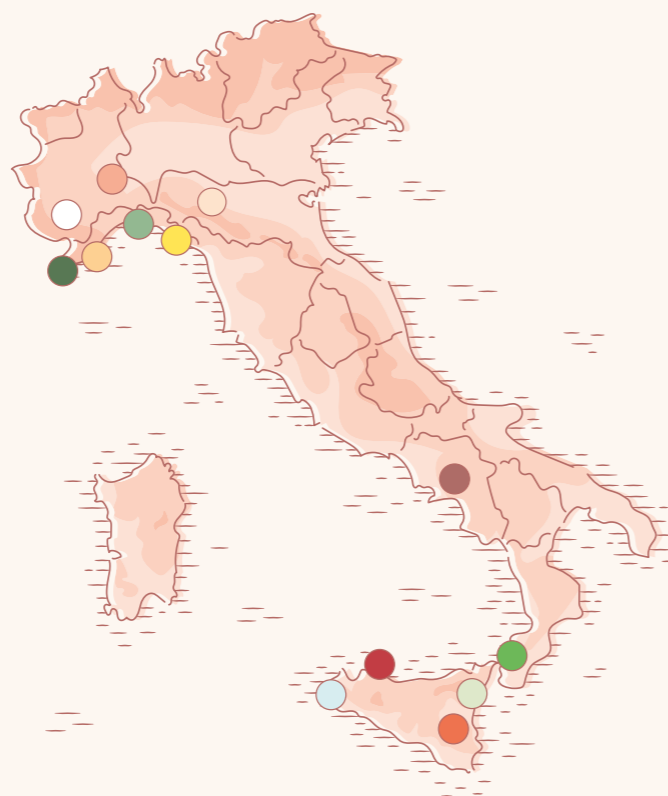
Nature is the primary form of art

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.

- “Pistacchio Verde di Bronte DOP”
- Giffoni Round Hazelnut
- Parmigiano Reggiano
- Late Tangerine from Ciaculli
- Bergamot from Calabria
- Taggiasca 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”



“Pistacchio Verde di Bronte DOP”

The Caudullo farm has been operating in Bronte since 1949, specialising in the processing of pistachios in a traditional manner handed down generations.



Giffoni Round Hazelnut

The Grimaldi farm produces the Giffoni Round Hazelnut following nature’s rhythms and combining artisanal know-how with innovation.



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 Olive Oil

Laura Marvaldi is the first lady of oil. Since 1784, her family has been tending to centuries-old olive groves in Borgomaro, near Imperia.





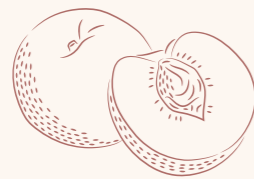
Milk from Granda

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.



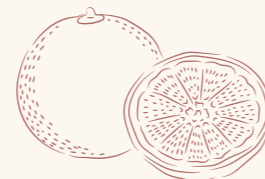
Lemon from Cinque Terre

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*.



Absence is the road to Essence.



Chapter 2

Our products

A reduction job






THE EGG
 Our flavours

- | | | | |
|---|--|--|---|
| <p>1. Dark Chocolate 80%
Ecuador Single-Origin
Hacienda San José</p> <p>500g</p> | <p>2. Dark Chocolate 60%
with Lemon from Cinque
Terre rinds</p> <p>500g</p> | <p>3. Milk Chocolate
Cremino and Giffoni
Round Hazelnut grain</p> <p>500g</p> | <p>4. White Chocolate
Cremino and "Pistacchio
Verde di Bronte DOP" grain</p> <p>500g</p> |
|---|--|--|---|



For our Eggs number 3 and 4, we have created three layers of bliss: on the inside, cremino and grain are wrapped by an external layer of chocolate.



THE EGG AND CARLO CRACCO

A special encounter

Lavoratti chocolate meets Carlo Cracco's Volpedo Peach Egg and Valleggia Apricot recipes, giving life to two special Easter Eggs: Egg.



1.
Dark Chocolate
Volpedo Peach

500g

2.
Dark Chocolate
Cherries

500g

CRACCO



THE FUTURIST SPHERE

Albissola Special Edition

The futurism 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 Lavoratti 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 chocola-

te spheres, new for Christmas this year 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





❧

LAVORATTI BOOKS

Spring Edition

Lavoratti Books are special, monographic bonbon packages that over time will contribute to a proper “series”. Our first issue was “Christmas Lunch”, this new edition is dedicated to Spring, its flavors and its scents.

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)


320g Box
Carton code: 1121
Pieces per Carton: 5



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...



With thanks to:
Massimo Listri for his kind and friendly authorisation
to use his work (page 3)

45gradi Milano for Brand Design and editorial project



