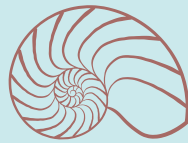


A JOURNEY OF CHOCOLATE



1938
Lavoratti
VARAZZE



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



SUMMARY

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“Follow good persons and you will find good products”.
Corrado Assenza



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 its 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...”.

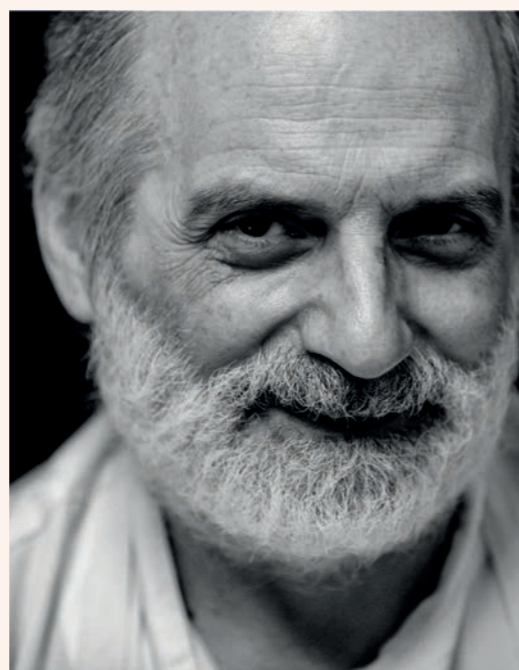




Fabio Fazio



Davide Petrini



Corrado Assenza

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, and then to Carlo Cracco.

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 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.



2016



2019



2020







~ ~ ~

THE INGREDIENTS

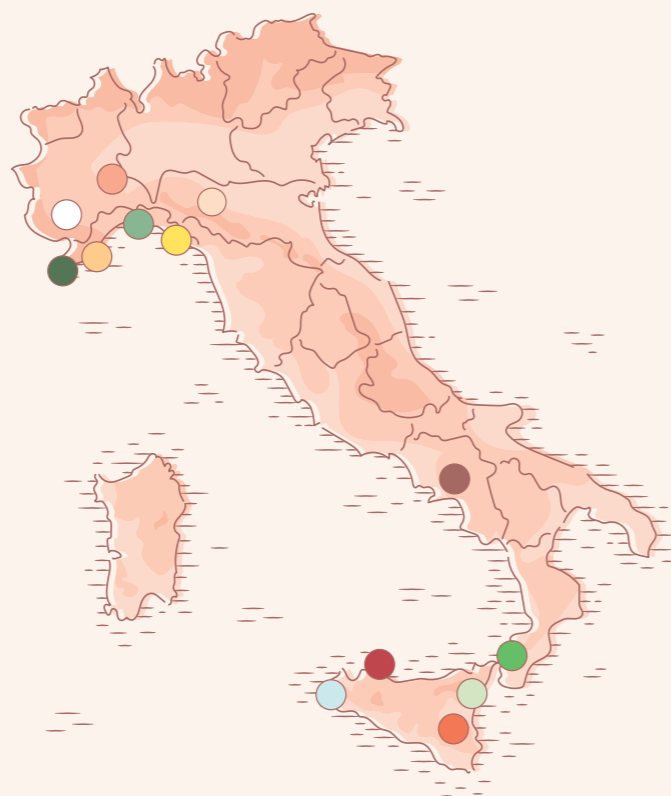
Nature is the primary form of art

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.



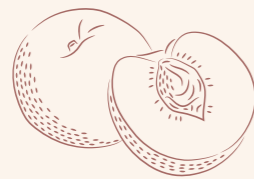
Sage from Parco del Beigua

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.



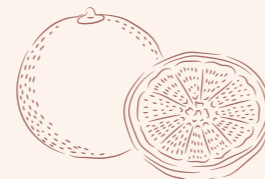
Apricot from Valleggia

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.



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.



“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*.





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.

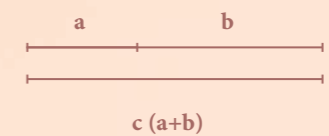
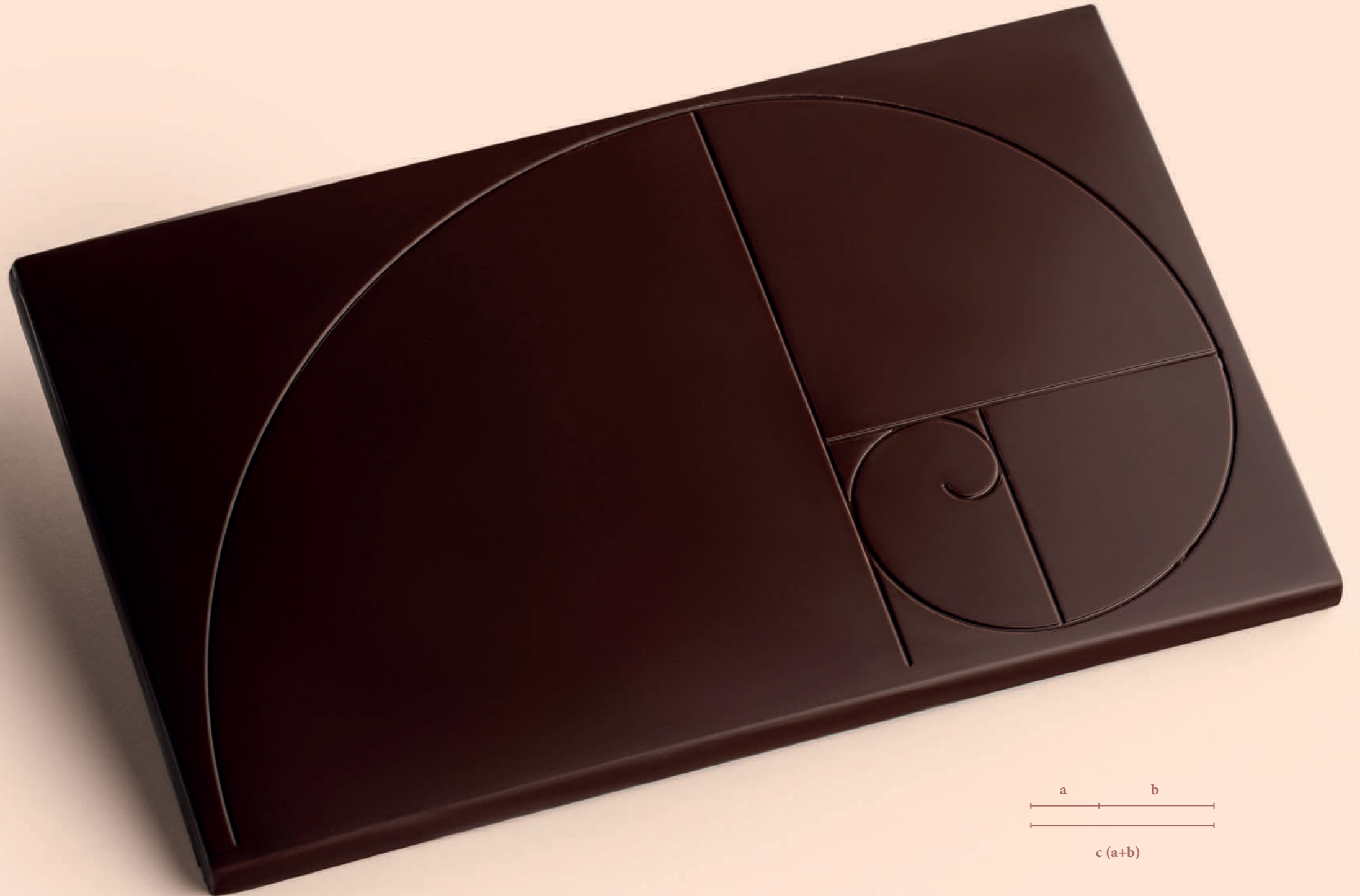
Our factory is not merely a physical place, but in fact, it is more of a mental state.

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.

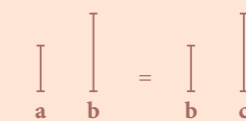


Our quirk – bars and bonbons follow the *golden ratio* rule. 1.618 is the ratio between sides, a symbolic sign of perfection, that divine ratio dedicated to chocolate, which the central-American people considered the food of Gods. According to this progression, Nature conceived the Nautilus, which has 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 Carton: 10



Dark Chocolate
Giffoni Round Hazelnut
 80g each

Carton code: 0575
 Pieces per Carton: 10



Milk Chocolate
Giffoni Round Hazelnut
 80g each

Carton code: 0568
 Pieces per Carton: 10



Dark Chocolate
"Sale Marino di Trapani PGI"
 80g each

Carton code: 0544
 Pieces per Carton: 10



Dark Chocolate
Bergamot from Calabria
 80g each

Carton code: 0612
 Pieces per Carton: 10



Milk Chocolate
"Pistacchio Verde di Bronte DOP"
 80g each

Carton code: 0537
 Pieces per Carton: 10



Dark Chocolate
Late Tangerine from Ciaculli
 80g each

Carton code: 0605
 Pieces per Carton: 10



Dark Chocolate
Lemon from Cinque Terre
 80g each

Carton code: 0551
 Pieces per Carton: 10



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

Carton code: 0599
 Pieces per Carton: 10



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

Carton code: 1107
 Pieces per Carton: 10



Dark Chocolate
Peach from Volpedo
 80g each

Carton code: 1091
 Pieces per Carton: 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
Giffoni Round 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
Giffoni Round Hazelnut

Box weight: 640g
Carton code: 0872
Boxes per Carton: 4






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
 Boxes per Carton: 4

The Sweetest
Pocket Box of 60g bars (8 pcs)

Dark Chocolate
Giffoni Round Hazelnut
 2 pcs

Milk Chocolate
Giffoni Round Hazelnut
 2 pcs

Milk Chocolate
"Pistachio Verde di Bronte DOP"
 2 pcs

Dark Chocolate
"Sale Marino di Trapani PGI"
 2 pcs

Box weight: 480g
 Carton code: 1220
 Boxes per Carton: 4






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

- Giffoni Round Hazelnut
- Blood Orange
- "Pistacchio Verde di Bronte DOP"
- Cocoa Nibs San José

200g Box
 Carton code: 0704
 Pieces per Carton: 6



Box of 30, 6 flavours

- Giffoni Round Hazelnut
- Blood Orange
- "Pistacchio Verde di Bronte DOP"
- Cocoa Nibs San José
- Peach from Volpedo
- "Sale Marino di Trapani PGI" & Taggiasca Olive Oil

300g Box
 Carton code: 0711
 Pieces per Carton: 5



Box of 40, 8 flavours

- Giffoni Round Hazelnut
- Blood Orange
- "Pistacchio Verde di Bronte DOP"
- Cocoa Nibs San José
- Peach from Volpedo
- "Sale Marino di Trapani PGI" & Taggiasca Olive Oil
- Late Tangerine from Ciaculli
- Lemon from Cinque Terre

400g Box
 Carton code: 0728
 Pieces per Carton: 4

Assorted bonbons on a tray



Single-flavour tray
 Pieces per box: 100



Assorted flavours tray
 Pieces per box: 200




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 different 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 Carton: 6

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 Carton 6




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 Carton: 5




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

- "Pistacchio Verde di Bronte DOP"
- "Sale Marino di Trapani PGI"
- Sage from Parco del Beigua
- Late Tangerine from Ciaculli
- Taggiasca Olive Oil
- Apricot from Valleggia
- Lemon from Cinque Terre
- Peach from Volpedo
- Giffoni Round Hazelnut
- Bergamot from Calabria
- Blood Orange
- Milk from Granda



Box of 24
 480g Box
 Carton code: 0698
 Boxes per Carton: 3



Box of 12
 240g Box
 Carton code: 0681
 Boxes per Carton: 6




PENCILS
 Special selection

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

Selection n.1

- "Pistacchio Verde di Bronte DOP"
- "Sale Marino di Trapani PGI"
- Giffoni Round Hazelnut



Box of 3
60g Box
Carton code: 0650
Boxes per Carton: 6

Selection n.2

- Late Tangerine from Ciaculli
- Lemon from Cinque Terre
- Blood Orange



Box of 3
60g Box
Carton code: 0667
Boxes per Carton: 6

Selection n.3

- Apricot from Valleggia
- Peach from Volpedo
- Milk from Granda



Box of 3
60g Box
Carton code: 0674
Boxes per Carton: 6




DRAGÉES
 Christmas Selection 2023

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.

For Christmas 2023, dragées are going to

implement Lavoratti's range with new flavors and fruits from many small producers of excellence in our territory.

Ethiopia Yirgacheffe coffee bean covered in dark chocolate



200g Box
Carton Code: 1305
Pieces per Carton: 4

Dates from the oasis of Kebili covered in milk chocolate



200g Box
Carton Code: 1312
Pieces per Carton: 4

"Pistacchio Verde di Bronte DOP" covered with white chocolate



200g Box
Carton Code: 1350
Pieces per Carton: 4

Almond from Etna covered in dark chocolate and Trapani salt PGI



200g Box
Carton Code: 1336
Pieces per Carton: 4

Tonda di Giffoni Round Hazelnut covered with dark chocolate and Trapani salt PGI



200g Box
Carton Code: 1343
Pieces per Carton: 4



RINDS

Dark-chocolate coating

With their dark chocolate coating, Lavoratti rinds in boxes of 150g or 60g offer the best of the raw materials selected and supplied by Corrado Assenza. They hail from Noto, enrobed in their sugary syrup, and are welcomed in our factory, where they are prepared and coated in chocolate.

Bergamot from Calabria



60g Box
Carton code: 0759
Boxes per Carton: 6



150g Bag
Carton code: 0780
Bags per Carton: 6

Lemon from Sicily



60g Box
Carton code: 0742
Boxes per Carton: 6



150g Bag
Carton code: 0773
Bags per Carton: 6

Blood Orange



60g Box
Carton code: 0735
Boxes per Carton: 6



150g Bag
Carton code: 0766
Bags per Carton: 6



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.

Dark Chocolate-Covered Truffles, 12 pieces



Selection n.1

- "Pistacchio Verde di Bronte DOP"
- Giffoni Round Hazelnut
- Blood Orange

Box of 12
90g Box
Carton code: 0629
Boxes per Carton: 6



Selection n.2

- "Pistacchio Verde di Bronte DOP"
- Giffoni Round Hazelnut
- Late Tangerine from Ciaculli

Box of 12
90g Box
Carton code: 0636
Boxes per Carton: 6



Selection n.3

- Late Tangerine from Ciaculli
- Giffoni Round Hazelnut
- "Sale Marino di Trapani PGI" & Taggiasca Olive Oil

Box of 12
90g Box
Carton code: 0643
Boxes per Carton: 6

Assorted truffles on a tray (single flavor and assorted flavors)



Single-flavour tray



Assorted flavours tray




TRUFFLES
 Dusted - 200 grams

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

Cocoa-Dusted truffles



**Giffoni Round
Hazelnut**
200g each

Carton code: 0797
Bags per box: 6



Blood Orange
200g each

Carton code: 0803
Bags per box: 6

Sugar-Dusted Truffles



**"Pistacchio verde di
Bronte DOP"**
200g each

Carton code: 0810
Bags per box: 6



**Late Tangerine from
Ciaculli**
200g each

Carton code: 0827
Bags per box: 6



Figs and Cinnamon
200g each

Carton code: 0834
Bags per box: 6



SPREAD
200 gram pots

Lavoratti spreads are presented to the Public with two great classics: *Hazelnut 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% Giffoni Round Hazelnut paste for an extraordinary flavour.

200g Pot
Carton code: 0841
Pots per Carton: 12



❧

PREMIUM SPREAD

200 gram 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
Pots per Carton: 4

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.





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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



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...



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



