

SALVATORI

DAL 1946

SALVATORI PRESENTS 'DESIGN FOR SOUL' A SPECIAL COLLABORATION WITH PIERO LISSONI AND FOOD FOR SOUL

Querceta, April 2020 – Salvatori and Milanese designer and regular collaborator Piero Lissoni have partnered with **Food for Soul**, a non-profit organisation founded by chef Massimo Bottura and Lara Gilmore, to design and craft a series of tables that shine light on sustainability and zero waste. The project entitled **Design for Soul** takes inspirations from Food For Soul's guiding principles: Value of Hospitality, Quality of Ideas and Power of Beauty and highlights the role of design in celebrating tradition, technique and natural resources. The Salvatori collaboration will support Food for Soul in its' mission to improve the social and environmental health of communities around the world by promoting more equitable approaches to food.

Composed of a reclaimed marble slab and supported by simple, sturdy frame, the tables echo the sustainable and socially responsible ideas behind the Refettorio projects, Food for Soul's community kitchens that serve nutritious meals using food that would otherwise be thrown away. In addition to using rare, heritage stone that has been discarded, rather than quarrying new material, the modular table legs are able to support a range of weights and their design means production and assembly is efficient.



Salvatori Design for Soul table by Piero Lissoni

"I fell in love with the project that Massimo Bottura started, using food that was being thrown away and cooking it for those in need, and I wanted to contribute," says Salvatori CEO, Gabriele Salvatori. "We had the idea to donate the tables on which this wonderful food would be eaten, and asked Piero Lissoni to come up with a design that, like Bottura, finds a use for waste material – in this case, stone."

"I think it's really the time for companies to understand that we can make a positive impact on other people's lives. This is one example of how that is possible."

In 2015, internationally renowned Chef Massimo Bottura and his wife Lara Gilmore began their mission opening the first Refettorio Ambrosiano in Milan during the World Expo. Since then, Food for Soul has opened 7 projects around the world in Milan, Rio de Janeiro, Modena, Bologna, London, Paris, Naples and soon Mérida. Food for Soul's Refettorios are places where gestures of hospitality and dignity are offered to all through nutritious beautiful meals made with recovered surplus food, job training and cultural programming.

"We all have to be courageous and open minded to see the hidden potential of everything. A bruised fruit or vegetable has a lot to say if used in the right way. And this is exactly what Salvatori and Lissoni are doing for the Design for Soul series using discarded precious material to create a unique piece of design that is also sustainable. We all have to be united and change our perspective if we are going to make change happen. Something recovered is something gained." - says Massimo Bottura

Embodying the ethos behind Food for Soul, the series of tables designed by Piero Lissoni symbolize both the sustainable efforts in recuperating wasted food and, in the straightforward modular frame, the collective effort that drives Food for Soul's diverse and international activities. An organic extension to Lissoni's Lost Stones project, which the designer launched last year with Salvatori, Design for Soul uses discarded natural stone and marble from disused quarries to bring new life to already quarried material.

In many cases, the stone is the same that has been used for historic projects, such as the terracotta - coloured stone on Notre Dame cathedral in Paris, the forest green marble chosen by Mies van der Rohe for the Barcelona Pavilion and Manhattan's Seagram building, and a black stone used for St Peter's Basilica in the Vatican.



Salvatori Design for Soul table by Piero Lissoni

For the Design for Soul tables, the slabs are cut, cleaned and polished, before being placed on the versatile, modular legs. Lissoni has also designed a special version of the round table with a Lazy Susan in the centre. As with the Lost Stones project, the table uses the Japanese art of Kintsugi, normally used to repair broken ceramics, to join fragmented pieces of stone with a gold seam – celebrating, rather than concealing, the stone's unique history.

Salvatori will donate 3% of each purchase of a Design for Soul table to Food for Soul. Each contribution will advance Food for Soul's mission to build a culture of value and enable the development of healthy equitable food systems and cohesive communities

ABOUT SALVATORI

Since 1946, Salvatori has been providing product and design expertise to some of the world's leading names in retail, hospitality and private construction. From boutiques for Ferragamo, Louis Vuitton, Giorgio Armani and Donna Karan, to hotels including St Regis, the Intercontinental and Radisson Kempinsky, along with private villas at some of the world's most exclusive addresses, Salvatori is renowned for delivering beautiful stone and luxurious environments.

Known above all for its innovative design and techniques, the Tuscan-based company has won a host of awards including the coveted Premio di Premi presented by the Italian President for its outstanding contribution to industry, and was also recognised as the single most innovative brand in the stone sector in Italy in the 20th century.

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ABOUT PIERO LISSONI

With offices in Milan and New York, Lissoni & Partners has a thirty-year history in developing international projects in the fields of architecture, landscape, interior, product and graphic design, in addition to being responsible for the art direction for some of the most influential design companies.

Led by Piero Lissoni, the practice combines a range of expertise with a tailored approach that sets it apart, establishing a stylistic code and a visual identity that are clearly and instantly recognizable.

The practice's work is inspired by a sense of rigor and simplicity and is characterized by a regard to detail, coherence and elegance with particular attention to proportion and harmony.

Piero Lissoni is creative director for Alpi, Boffi, Living Divani, Lema, Lualdi, Porro and Sanlorenzo for whom he also designs an extensive range of products. Recognized as one of the masters of contemporary design, he has worked with many international brands including Alessi, Antrax, Atlas Concorde, B&B, Bonacina1889, Cappellini, Cassina, Cotto, De Padova, Fantini, Flos, Glas Italia, Golran, Illy, Janus et Cie, Kartell, Kerakoll, KN Industrie, Knoll, Nerosicilia, Olivari, Salvatori, Tecno, Viccarbe.

lissoniandpartners.com

ABOUT FOOD FOR SOUL

Food for Soul is a non-profit organization founded by chef Massimo Bottura and Lara Gilmore to empower local communities to reduce food waste and support social inclusion. By enabling the transformation of people, places and food, Food for Soul strengthens community resilience, opens opportunities for social and economic mobility and builds more equitable food systems. Food for Soul operates three programs. Refettorios are community kitchens that use salvaged food to welcome and restore the most vulnerable; the Learning Network is an educational space where Food for Soul's operational partners have an open dialogue to promote resiliency; and the Innovation Hub which is a virtual forum to showcase research and engage in educational opportunities. To learn more about Food for Soul's projects and support the Refettorios located in Milan, London, Paris, Rio de Janeiro, Modena, Bologna and Naples, visit foodforsoul.it.

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