

2024

TT Chocolates



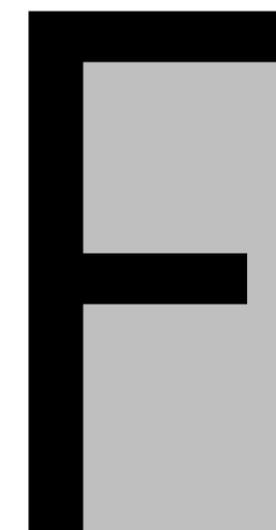
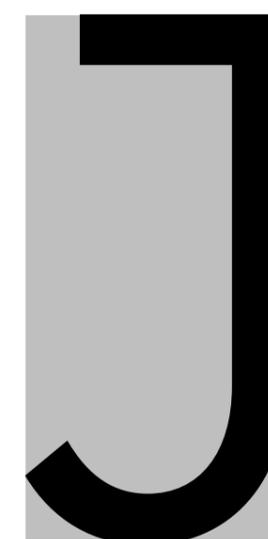
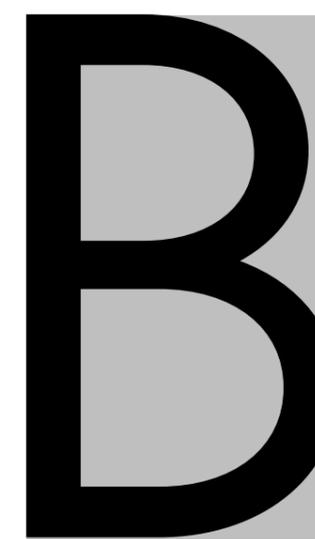
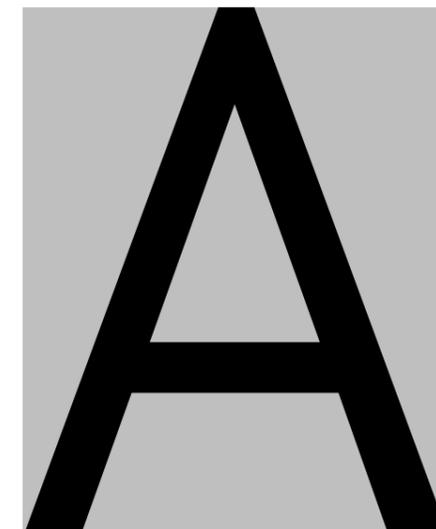
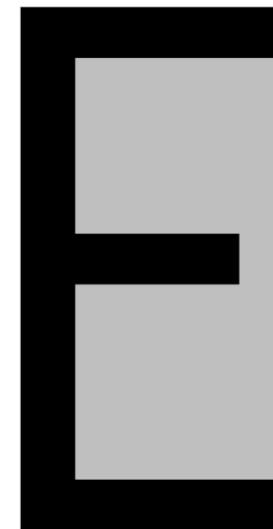
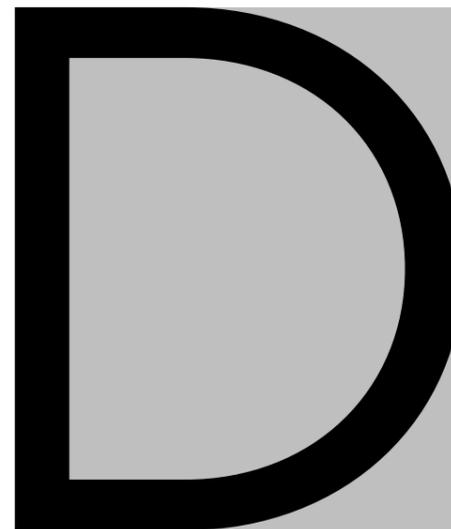
Introducing the third reincarnation of TT Chocolates! The popular typeface was updated to stay up-to-date with the latest requirements and trends in design!

TT Chocolates is an elegant Humanist sans serif with a dense typesetting and well-balanced proportions similar to the classical tradition. This font's nice and friendly nature makes it seem like something close and familiar. It has earned a reputation among designers as the perfect font for confectionery, but the application range of the TypeType's "sweetest" typeface goes well beyond that!

In 2023, we decided to do a full-scale font update referring to extensive sans-serif market research. We figured out where the trends are headed and what users want—this information helped us enhance TT Chocolates.

Specifically, we introduced a new Condensed font version, a narrow font style with the authentic proportions of the standard version. At the same time, TT Chocolates Condensed boasts a more expressive personality than the base subfamily, which allows designers to solve even more creative tasks using only one typeface.

The third version of TT Chocolates has become even more modern and advanced. A large number of characters, various OpenType features, and stylistic sets make the font suitable for multiple purposes and tasks. TT Chocolates is a perfect match for both branding and layouts. The font's dynamic shapes make it easy to read in small point sizes, allowing the eye to move effortlessly across the line. This typeface can also be used in web design due to the TrueType manual hinting option.



TT Chocolates 3.0 includes:

- 29 font styles: 14 roman, 14 italic, and one variable font;
- Condensed version consisting of 14 new font styles;
- Carefully crafted contours;
- Optimized font rhythm and completely new kerning;
- Enhanced italics in basic subfamily;
- Variable font with three axes of variation: width, weight, and slant;

- 32 OpenType features, counting in 13 new ones;
- 901 characters in each font style—the character set has grown compared to the previous version, which had 629 characters in each font style;
- 230+ languages support, including the new ones: 35 Cyrillic-based and 16 Latin-based.



TT Chocolates
Regular 620 pt

AaBbCcDdEeFfGgHhIi
JjKkLlMmNnOoPpQqRr
SsTtUuVvWwXxYyZz
0123456789 @#\$%&*!?
абвгдеёжз + lǎtjň

TT Chocolates Condensed
Regular 48 pt

AaBbCcDdEeFfGgHhIi
JjKkLlMmNnOoPpQqRr
SsTtUuVvWwXxYyZz
0123456789 @#\$%&*!?
абвгдеёжз + lǎtjň

TT Chocolates
Regular 48 pt



| | | |
|---|------------------|---------------|
| 1 | ExtraLight | <i>Italic</i> |
| 2 | Light | <i>Italic</i> |
| 3 | Regular | <i>Italic</i> |
| 4 | Medium | <i>Italic</i> |
| 5 | DemiBold | <i>Italic</i> |
| 6 | Bold | <i>Italic</i> |
| 7 | ExtraBold | <i>Italic</i> |

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|---|------------------|---------------|
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| 5 | DemiBold | <i>Italic</i> |
| 6 | Bold | <i>Italic</i> |
| 7 | ExtraBold | <i>Italic</i> |

48 PT

Non-Alcoholic Mixed Drinks

24 PT

Cocktails continued to evolve and gain popularity throughout the 1900s, with the term eventually expanding to cover all mixed drinks. In 1917, the term "cocktail party" was coined in St. Louis, Missouri.

18 PT

In the modern world and the Information Age, cocktail recipes are widely shared online on websites. Cocktails and restaurants that serve them are frequently covered and reviewed in tourism magazines and guides. Some cocktails, such as the Mojito, Manhattan, and Martini, have become staples in restaurants and pop culture.

12 PT

The term "cocktail" can refer to a wide variety of drinks; it is typically a mixed drink containing alcohol. When a mixed drink contains only a distilled spirit and a mixer, such as soda or fruit juice, it is a highball. Many of the International Bartenders Association Official Cocktails are highballs. When a mixed drink contains only a distilled spirit and a liqueur, it is a duo, and when it adds cream or a cream-based liqueur, it is a trio. Additional ingredients may be sugar, honey, milk, cream, and various herbs. Mixed drinks without alcohol that resemble cocktails can be known as "zero-proof" cocktails or "mocktails".

8 PT

During Prohibition in the United States (1920–1933), when alcoholic beverages were illegal, cocktails were still consumed illegally in establishments known as speakeasies. The quality of the liquor available during Prohibition was much worse than previously. There was a shift from whiskey to gin, which does not require aging and is, therefore, easier to produce illicitly. Honey, fruit juices, and other flavorings served to mask the foul taste of the inferior liquors. Sweet cocktails were easier to drink quickly, an important consideration when the establishment might be raided at any moment. With wine and beer less readily available, liquor-based cocktails took their place, even becoming the centerpiece of the new cocktail party. Cocktails became less popular in the late 1960s and through the 1970s, until resurging in the 1980s with vodka often substituting for the original gin in drinks such as the martini.

TT Chocolates Condensed
Regular

48 PT

The Bon Vivant's Companion

24 PT

Most commonly, cocktails are either a single spirit or a combination of spirits mixed with other ingredients, such as flavored syrups, tonic water and bitters.

18 PT

Cocktails vary widely across regions of the world, and many websites publish both original recipes and their own interpretations of older and more famous cocktails. The first written mention of "cocktail" appeared in *The Farmers Cabinet*, 1803, in the United States.

12 PT

The first definition of a cocktail as an alcoholic beverage appeared three years later in *The Balance and Columbian Repository* (Hudson, New York) May 13, 1806. Traditionally, cocktail ingredients included spirits, sugar, water and bitters; however, this definition evolved throughout the 1800s to include the addition of a liqueur. In 1862, Jerry Thomas published a bartender's guide called *How to Mix Drinks; or, The Bon Vivant's Companion* which included 10 cocktail recipes.

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Cocktails continued to evolve and gain popularity throughout the 1900s, with the term eventually expanding to cover all mixed drinks. In 1917, the term "cocktail party" was coined by Mrs. Julius S. Walsh Jr. of St. Louis, Missouri. With wine and beer being less available during the Prohibition in the United States (1920–1933), liquor-based cocktails became more popular due to accessibility, followed by a decline in popularity during the late 1960s. The early to mid-2000s saw the rise of cocktail culture through the style of mixology which mixes traditional cocktails and other novel ingredients. By 2023, the so-called "cocktail in a can" had proliferated (at least in the United States) to become a common item in liquor stores.

TT Chocolates
Regular



CONDENSED

AaBb

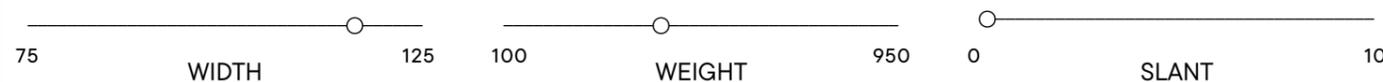
NORMAL

AaBb

TT Chocolates font family includes 2 widths: TT Chocolates with classic proportions and TT Chocolates Condensed with narrower proportions.

TT Chocolates includes a variable font with three axes of variation: width, weight, and slant. To use the variable font with 3 variable axes on Mac you will need MacOS 10.14 or higher. An important clarification — not all programs support variable technologies yet, you can check the support status here: v-fonts.com/support/.

variable



TT Chocolates
Variable 135 pt

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TT Chocolates supports more than 230 languages including Northern, Western, Central European languages, most of Cyrillic.

CYRILLIC

Russian, Belarusian, Bosnian, Bulgarian, Macedonian, Serbian, Ukrainian, Kazakh, Kirghiz, Tadzhik, Turkmen, Uzbek, Lezgian, Abazin, Agul, Archi, Avar, Dargwa, Ingush, Kabardian, Kabardino-Cherkess, Karachay-Balkar, Khvarshi, Kumyk, Lak, Nogai, Rutul, Tabasaran, Tsakhur, Buryat, Siberian Tatar, Tofalar, Touva, Bashkir, Chechen, Chuvash, Erzya, Kryashen Tatar, Mordvin-moksha, Tatar Volgaic, Uighur, Rusyn, Montenegrin, Romani, Dungan, Karakalpak, Shughni, Mongolian, Adyghe, Kalmyk

LATIN

English, Albanian, Basque, Catalan, Croatian, Czech, Danish, Dutch, Estonian, Finnish, French, German, Hungarian, Icelandic, Irish, Italian, Latvian, Lithuanian, Luxembourgish, Maltese, Moldavian, Montenegrin, Norwegian, Polish, Portuguese, Romanian, Serbian, Slovak, Slovenian, Spanish, Swedish, Swiss German, Valencian, Azerbaijani, Kazakh, Turkish, Uzbek, Acehnese, Banjar, Betawi, Bislama, Boholano, Cebuano, Chamorro, Fijian, Filipino, Hiri Motu, Ilocano, Indonesian, Javanese, Khasi, Malay, Marshallese, Minangkabau, Nauruan, Nias, Palauan, Rohingya, Salar, Samoan, Sasak, Sundanese, Tagalog, Tahitian, Tetum, Tok Pisin, Tongan, Uyghur, Afar, Asu, Aymara, Bemba, Bena, Chichewa, Chiga, Embu, Gikuyu, Gusii, Jola-Fonyi, Kabuverdianu, Kalenjin, Kamba, Kikuyu, Kinyarwanda, Kirundi, Kongo, Luba-Kasai, Luganda, Luo, Luyia, Machame, Makhuwa-Meetto, Makonde, Malagasy, Mauritian Creole, Meru, Morisyen, Ndebele, Nyankole, Oromo, Rombo, Rundi, Rwa, Samburu, Sango, Sangu, Sena, Seychellois Creole, Shambala, Shona, Soga, Somali, Sotho, Swahili, Swazi, Taita, Teso, Tsonga, Tswana, Vunjo, Wolof, Xhosa, Zulu, Ganda, Maori, Alsatian, Aragonese, Arumanian, Asturian, Belarusian, Bosnian, Breton, Bulgarian, Cognian, Cornish, Corsican, Esperanto, Faroese, Frisian, Friulian, Gaelic, Gagauz, Galician, Interlingua, Judaeo-Spanish, Karaim, Kashubian, Ladin, Leonese, Manx, Occitan, Rheto-Romance, Romansh, Scots, Silesian, Sorbian, Vastese, Volapük, Võro, Walloon, Walser, Welsh, Karakalpak, Kurdish, Talysh, Tsakhur (Azerbaijan), Turkmen, Zaza, Aleut, Cree, Haitian Creole, Hawaiian, Innu-aimun, Lakota, Karachay-Balkar, Karelian, Livvi-Karelian, Ludic, Tatar, Vepsian, Guarani, Nahuatl, Quechua

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GERMAIN

Ein Cocktail ist ein alkoholisches Mischgetränk. Typischerweise bestehen Cocktails aus zwei oder mehr Zutaten, darunter mindestens einer Spirituose. Sie werden mit Eis im Cocktail-Shaker, Rührglas oder direkt im Cocktailglas einzeln frisch zubereitet, in einem passenden Glas angerichtet und sofort serviert und getrunken.

FRENCH

Le cocktail est une boisson obtenue par mélange de plusieurs ingrédients dont au moins une boisson alcoolisée ou spiritueuse. Le mélange peut contenir une ou plusieurs autres boissons alcoolisées, des jus de fruits, des sirops, des sodas ou de l'eau gazeuse, du café, de l'eau chaude, des œufs ou de la crème.

RUSSIAN

Алкогольный коктейль — коктейль, в состав которого входит один или несколько видов алкогольных напитков. Как правило, алкогольные коктейли изготавливаются в баре профессиональным барменом. Существует множество видов как традиционных, так и недавно получивших популярность коктейлей.

BULGARIAN

Алкохолни напитки са напитки, съдържащи етанол — етилов спирт. Алкохолът, който хората употребяват за пиене, се получава чрез ферментация на продукти, които съдържат въглехидрати – най-често плодови захари. Процесът се извършва под въздействието на дрожди.

DANISH

En drink (omfatter eng. cocktail) er en blanding af alkoholiske væsker og gerne også noget andet, som fx kakao eller sodavand. Nogle drinks bliver blandet ved at hælde ingredienser direkte i glasset, mens andre skal blandet i en cocktailshaker. Der er forskellige morsomme forklaringer på oprindelsen af udtrykket Cocktail.

FINNISH

Drinkki (tunnetaan myös cocktailina tai koktailina eli kimarana) on alkoholipohjainen juomasekoitus. Drinkkejä voi tehdä myös alkoholittomina. Alkoholien lisäksi drinkkeihin käytetään usein alkoholittomia juomia kuten virvoitusjuomia ja mehuja. Usein ne ovat koristeellisia ja niiden maut ovat hyvin vaihtelevia.



TABULAR FIGURES

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TABULAR OLDSTYLE

1234567890

PROPORTIONAL OLDSTYLE

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NUMERATORS

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DENOMINATORS

H12345

SUPERSCRIPTS

H12345

SUBSCRIPTS

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STANDARD LIGATURES

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DISCRETIONARY LIGATURES

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SS01 – Alternative I

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SS02 – Alternative a

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SS03 – Alternative g

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SS04 – Alternative l

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SS05 – Alternative y

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SS06 – Circled Figures

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SS07 – Negative Circled Figures

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SS08 – Romanian Comma Accent

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SS09 – Dutch IJ

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SS10 – Catalan Ldot

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SS11 – Bashkir localization

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SS12 – Chuvash localization

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SS13 – Bulgarian localization

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SS14 – Serbian localization

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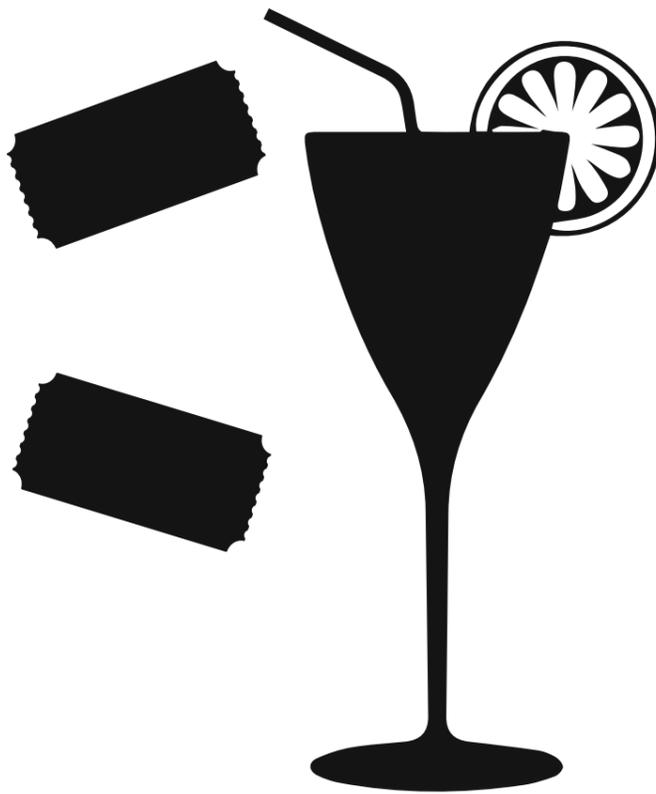
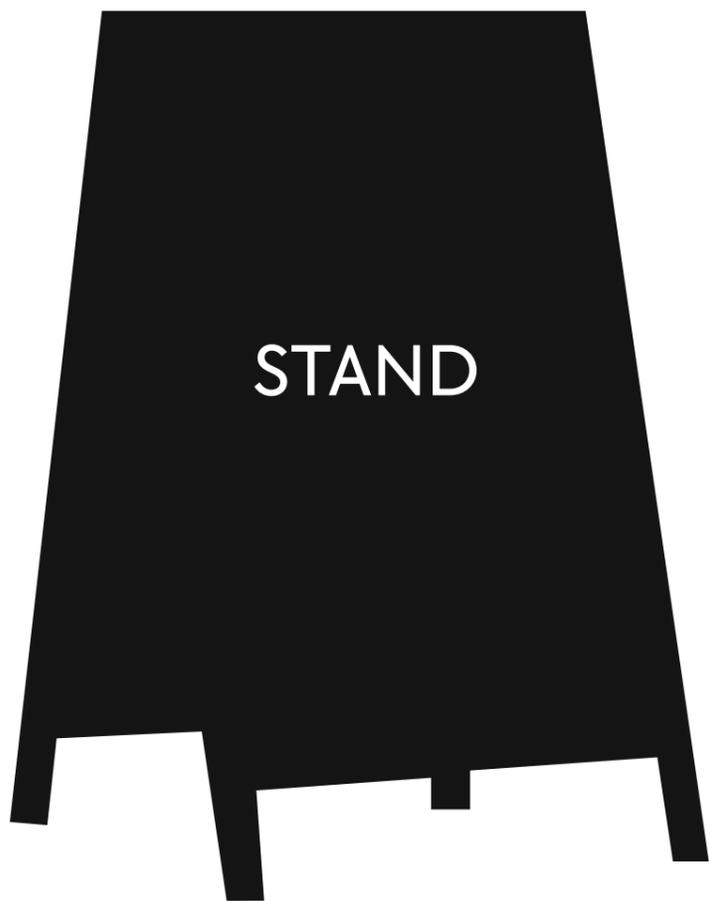
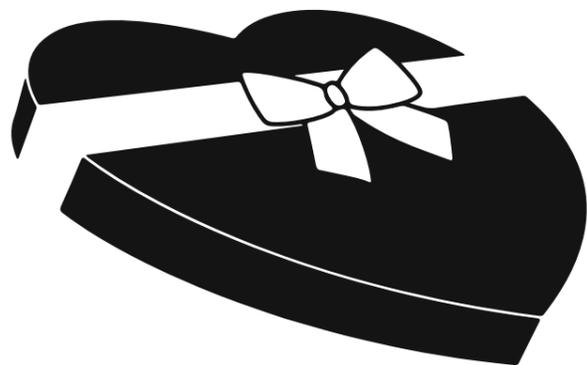
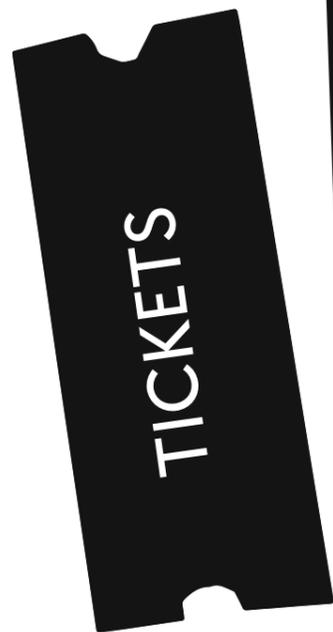
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BASIC GLYPHS

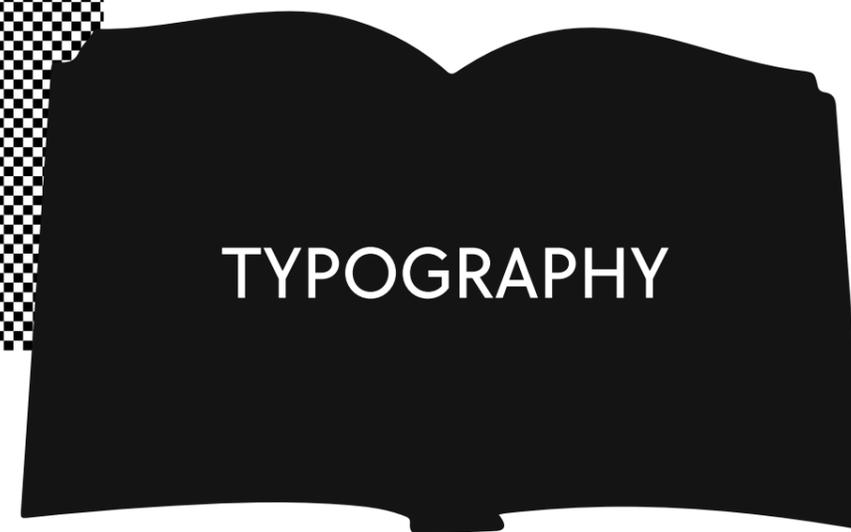
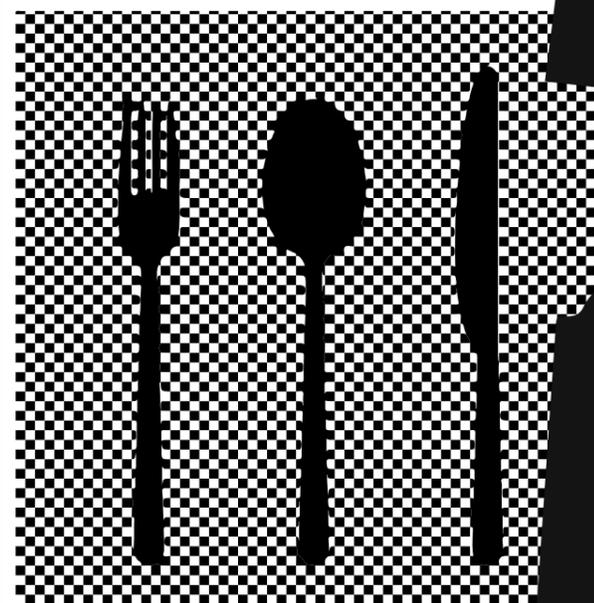
I'm glad to see
you today

STYLISTIC ALTERNATES

I'm glad to see
you today



SIGNS



TypeType company was founded in 2013 by Ivan Gladkikh, a type designer with a 10 years' experience, and Alexander Kudryavtsev, an experienced manager. Over the past 10 years we've released more than **75+** families, and the company has turned into a type foundry with a dedicated team.

Our mission is to create and distribute only carefully drawn, thoroughly tested, and perfectly optimized type-faces that are available to a wide range of customers.

Our team brings together people from different countries and continents. This cultural diversity helps us to create truly unique and comprehensive projects.

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TYPE SPECIMEN

TT CHOCOLATES