

# Tradition has a surname: Berti.





David Berti 1895

Severino Berti 1923





Alvaro Berti 1945

Andrea Berti 1995

The Berti family has been making knives for more than one hundred years, since 1895. It all began with David when he opened his first workshop in Via dell'Oche in Scarperia, and the family tradition has continued without interruption ever since: David was followed by Severino then Alvaro and now Andrea is keeping the wonderful tradition alive. Remember though, producing knives just for the sake of inheriting a tradition is not enough, it is important to have been doing it for quite some time, just about a century!

Andrea Berti







of iron, of fire,
savid Berti and of skilled hands. Andre
Colfellerie Berti; handcrafted since 18

#### **Higth-end Craftmanship**



## Cornotech.

"Cornotech" is the brand name chosen by Coltellerie Berti for a special type of orthophthalic polyester resin used since January 2013 to make a new line of knives.

Poured into aluminium cylinders, this resin - thanks to its high degree of viscosity - without colours without

spreading them into the whole mass. This makes it possible to create sticks which, processed by hand in a specific manner, make handles which have very much the appearance and touch of horn. This high quality resin, flexible and workable, can stand up to the dishwasher and to light without changing, yellowing, aging and with unaltered brilliance.

Many other kinds of material exist which imitate horn, including materials which can be extruded, i.e. molten at a high temperature and injected into moulds in order to make handles ready for use.

These imply inexpensive manufacturing processes, which however have very poor aesthetic value - the handles definitely look "phony".

Our Cornotech handles look so similar to real horn that we have had to put in a secure distinguishing item to prevent them being confused with those made of real horn.

In fact, the Cornotech handles do not have the black button and three alpaca nails which mark every full ox-horn Berti handle. The decision to use this material was taken due to the scarcity of true horn, when in 2012 a sickness struck bovines in the area of Africa where our best horn comes from, so they could not be slaughtered for food and hence it was not possible to purchase lots of horn.

Rather than use lower quality horn, we decided to wait for the situation to improve.



### **Higth-end Craftmanship**

At the end of 2012, when the health emergency finished, horn started to be collected again, and will reach Italy in the first months of 2013. In Coltellerie Berti, we use horn which has matured for at least 18 months, so it is unlikely we shall be able to manufacture knives with horn handles at any time during 2013: our reserves have almost entirely run out, and the newly arrived products have had only a short maturing time. Driven by this emergency, we have tried to identify a plastic material able to replace horn, with similar beauty and pleasant touch. Cornotech may be put in the dishwasher, though taking the usual precautions needed for washing knives.

It is more fragile than other kinds of plastic, and can break if it falls.



## Whoever begins it, finishes it. And will sign his initials at the end of it.



















Alessia Santoni

Cristian Carrare

D.R

Daniele Rogai

Massimiliano Santoni

Claudio Donigaglia

Giorgio Berti

Every Knife produced at Coltellerie Berti, is the product of one pair of artisan hands. Whoever begins it finishes it. This is the essence of hand crafting in the Berti family, which since 1895 has insisted on the joy of possessing a real hand-made knife in the most authentic of artisan traditions. And so to declare it convincingly every Berti knife has the artisan's initials cut into its blade

Andrea Berti

