

*Traditions
must be respected.*





TRADITIONS MUST BE RESPECTED.

If you have received this knife as a gift, do not forget to repay it with a coin. According to the tradition, friendship will flourish. This knife will accompany you every day, a faithful friend in your hands.



**TRADITIONS
MUST BE RESPECTED
AND GUARANTEED.**

We make it: we guarantee that this knife is made completely by hand; we guarantee the quality of the material; we guarantee that the technical terms of the manufacturing are those of a secular tradition, the tradition of the Berti family.



Blade: _____

Handle: _____

Type: _____

Produced in: _____

By: _____

Month: _____

Number of Shop Register: _____

ONE BY ONE.

Each of our knives is different from the next, because it is the result of rigorous craftsmanship. Thus we can guarantee the quality: one by one.



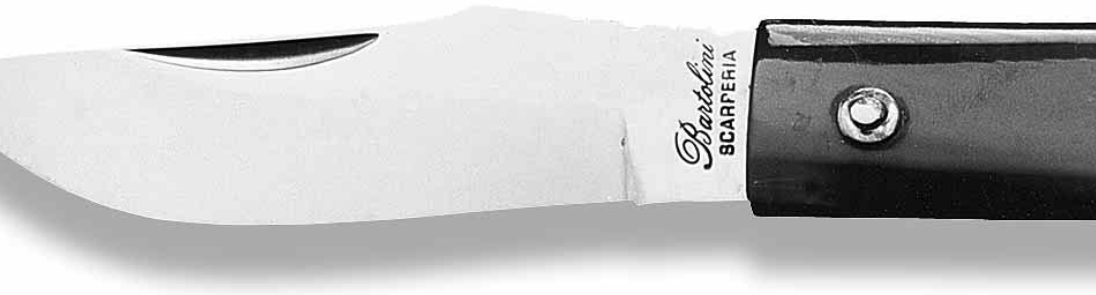
**TRADITIONS
MUST BE RESPECTED
BUT FEW
ARE ABLE TO DO SO.**

Coltellerie Berti represents the most complete collection of Italian regional cutlery. A range of models and designs is only possible when one has been producing knives for more than a century.

After the unification of Italy, the production of knives in individual regions ceased. Since then, Scarperia, a center famous for the production of the "cutting iron" since the fourteenth century, has become a stronghold for the tradition of Italian regional knives. There is also another reason: the production of knives in Scarperia has never changed, remaining exclusively artisan and handmade.

This is why now, after a long period when the knives produced in Scarperia seemed to have been surpassed by new industrial technologies, they form a unique patrimony for the knife making industry in Italy. Only those who have continued to produce knives in Scarperia can call themselves guarantors of this tradition, as Coltellerie Berti most certainly can.





TRADITIONS MUST BE RESPECTED. THOSE OF OTHERS TOO.

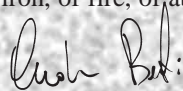
Coltellerie Berti respects tradition: whenever possible, the company collects handcrafted cutlery from all regions of the country, at the cost of going to the forgotten valleys of the Apennines where

rare traditions have survived thanks to the memory of older artisans. This is why knives of other artisans can be found in our collection which has become a depository of traditional trademarks for more than a century. Because traditions must be respected.



Our Collection

“Take these knives in yours hands:
don't you feel the passing of the seasons, the murmur of workers,
can't you hear a voice in the distance, a voice telling you a story,
a story of iron, of fire, of able hands?”



Collection of Regional Italian Knives



THE MOZZETTI

Simple handle with or without spring (4 versions)

The term "mozzetti" indicates all knives without a point at the end of the blade. The idea was to create a knife to be used only for cutting, one that could be carried freely, different from the usual

pointed knife of the period (early 1900s) when the laws regarding knives had become more and more restrictive. There is a variation of this knife with a concave blade (like razors) used for particularly delicate cuts.

7 Mozzetta Bartolini
ox horn knife handle

52 Berti Mozzetta Centenary
ox horn handle

6 Rasolino Bartolini
ox horn handle

45 Rasolino Bartolini cigar cutter
ox horn handle



7



45



52



6

THE FIORENTINI

*Simple handle and simple spring
(3 versions)*

The "scimitar" or "French" blade, already known in the early part of the century was in production until the middle of the 1950's. The great success of this model, famous all over Italy and produced

in Scarperia, is due to the fact that, apart from being extremely light and elegant, it is very robust and has a very sharp cutting edge. It is characterized by a band on the top of the handle and a metal button on the heel.

1 Fiorentino Berti
ox horn handle

8 Fiorentino Bartolini
stag handle

10 Fiorentino Bartolini
ox horn handle



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8



10

THE BERSAGLIERI

*Simple handle and simple spring
(one version)*

It is a variation of the Florentine knife and retains all the principal characteristics of the original knife. Its name comes from the Italian Bersaglieri (Army Rifle Regiments) due to the absence of

the typical band of the Fiorentino. This knife could be extracted very quickly, when “on the run”.

33 Bersagliere Bartolini
ox horn handle



33

THE SENESI

*Simple handle and simple spring
(two versions)*

A relative of the Fiorentino, without the band or button on the handle. Also known as the scimitar knife and appreciated by farm workers, particularly Tuscans. It is similar in shape to the more

elegant Fiorentino and possesses the same robustness and lightness. It is cheaper to produce and so costs less .

11 Senese Bartolini
handle in boxwood

59 Senese Bartolini
ox horn handle



11



59

THE ZUAVE

*Metal handle and simple spring
(13 versions)*

Certainly the strongest knife of the Scarperiese production. Similar in shape to the Fiorentino, it differs in having the inner part of



3

the handle in metal and solid metal heads which make it indestructible. Faithful friend of the farm worker it is used for both eating and working. It's name recalls the old French military corps, the Zuavi, probably due to the type of blade, often referred to as "French style" blade.



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35

- | | |
|----|---|
| 3 | Zuava Berti ox horn handle |
| 17 | Zuava Berti engraved brass handle |
| 19 | Zuava Berti boxwood handle |
| 20 | Zuava Berti bone handle |
| 34 | Zuava Bartolini engraved ox horn handle |
| 35 | Zuava Bartolini engraved ox horn handle |
| 36 | Zuava Bartolini engraved ox horn handle |
| 37 | Zuava Bartolini engraved ox horn handle |
| 38 | Zuava Bartolini engraved ox horn handle |
| 39 | Zuava Bartolini engraved ox horn handle |

- | | |
|----|----------------------------------|
| 56 | Zuava Bartolini ox horn handle |
| 57 | Zuava Bartolini bone handle |
| 58 | Zuava Bartolini amourette handle |



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THE MAREMMANI

*Simple handle and simple spring
(six versions)*

Traditionally black. One of the oldest of the Scarperiese production, this knife was certainly in production at the beginning of 1800's. It went out of production after the last war. The name of this

knife indicates its origins in the Maremma, the swampy coastal land that extends from southern Tuscany to Civitavecchia in Lazio. One can be found among the knives (now conserved in the criminology museum in Rome) that were handed over by the rioters to Cardinal Franco Pentini in 1848, who was called to put down a rebellion which broke out in the penitentiary in Civitavecchia .

2 Maremmano Berti
leaf ox horn handle

14 Maremmano Bartolini
ox horn handle

21 Maremmano Berti
ox horn handle

40 Maremmano Bartolini
engraved ox horn handle

54 Maremmano Bartolini
buffalo horn handle

55 Maremmano Bartolini
boxwood handle



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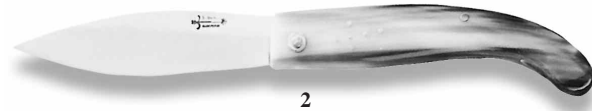
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THE ABRUZZESI O GOBBI

Simple or metal handle and simple spring (10 versions)

It is derived from a typical knife of Loreto Aprutino, characterized by a straight blade and a handle that is curved in the lower half, thus the popular name Gobbo (hunchback). Many variations of this shape can be found in the Scarperiese production.

Destined for agricultural use and therefore a faithful companion to farm workers in the central and southern parts of Italy. Its pointed, sharp blade and shape made it an excellent defensive instrument.



4

- 4 Hunchback Berti ox horn handle
- 13 Abruzzese Bartolini boxwood handle
- 18 Hunchback Berti engraved brass handle
- 22 Hunchback Berti boxwood handle
- 23 Hunchback Berti ox horn handle
- 24 Hunchback Berti bone handle
- 25 Hunchback Berti ox horn handle
- 53 Abruzzese Bartolini ox horn handle
- 50 Clemente knife alluminium handle
- 51 Cherubino knife alluminium handle



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THE VERNANTINI

Simple handle without spring (4 versions)



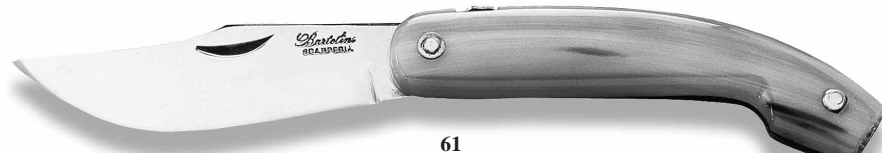
This knife has its origin in Vernante, a town in the province of Cuneo. The rather wide and pointed blade, has a small button that has the function of blocking the opening movement and ensuring the blade does not close inadvertently during use. Used for agricultural and domestic work.

16 Vernante Bartolini
ox horn handle

60 Vernante Bartolini
boxwood handle

61 Vernante Bartolini
ox horn handle

62 Vernante Bartolini
ox horn handle



THE TRE PIANELLE

*Simple handle and simple spring
(3 versions)*

Typical Scarperiese knife which gets its name from the three distinct levels on the blade. Used only for defensive purposes and produced in ancient times with two cutting edges.

It disappeared in early part of the 20th century because the law prohibited its production and use. Current laws allow the blade to be produced but with only one cutting edge.



28 Three pianelle Berti
ox horn handle

31 Three pianelle Bartolini
buffalo horn handle

32 Three pianelle Bartolini
ox horn handle



28



32

THE NAPOLETANI

*Simple handle and simple spring
(3 versions)*

It is among the oldest knives produced in the region of Scarperia and it is not sure whether it is derived from a model originally produced in Naples. It is certain however that it belongs to the type

of knives suitable not only for using the point but also for cutting, highly appreciated in southern Italy. It was produced in Scarperia, sold in Naples and in all the Campania region.



12



63

5 Napoletano Berti
ox horn handle

12 Napoletano Bartolini
buffalo handle

63 Napoletano Bartolini
ox horn handle



5

THE CALABRESI

Simple knife handle and simple spring (one version)

Despite its name, this knife has nothing to do with the famous knives made in Calabria. It is suitable for cutting and using the point. It has been produced in large quantities in Scarperia since the

1800's and exported to Calabria.

29 Calabrese Berti
ox horn handle



THE PALMERINI

*Simple knife handle without spring
with one or two blades (4 versions)*

These “temperini” (pen knives) for office use are the descendants of those antique desk accessories which were fitted with small blades to sharpen the point of goose quill pens, or to scrape ink off

parchment. They were used for sharpening pencils and cutting paper before disappearing from writing desks. Faithful companions to those working at desks.

9 Palmerino Bartolini
buffalo horn handle

26 Palmerino with two blades
Berti buffalo horn handle

27 Palmerino with one blade
Berti buffalo horn handle

30 Palmerino with one blade
Bartolini buffalo horn handle



27



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26

THE RONCOLE

Knife handle with metallic structure and simple spring (one version)

The Roncolo is not exactly a knife, but it has a similar structure and in some cases the same function. It comes from the “roncola”, an instrument with a fixed blade of antique origin, suitable

for cutting branches and wood. Light and easy to use can be carried comfortably in a pocket. It has always been a secondary knife for the farm worker.

15 Roncola Bartolini
ox horn handle



THE CASTRINI

*Simple knife handle without spring
(two versions)*

This knife has a specific use: to castrate animals and to perform small surgical operations. Used by veterinary surgeons and farm workers. It should never be

carried in a pocket and should always be kept well protected to assure its perfect working condition .

65 The Castrino knife with two sharp blades and ox horn handle

66 The Castrino knife ox horn handle



66



65

THE CONVIVIO

Simple knife handle and simple spring (one version)

A knife of contemporary design, created to revitalize an old Italian tradition; that of having a personal knife at the table either at home or in a restaurant.

64 Convivio knife
with ox horn handle



64

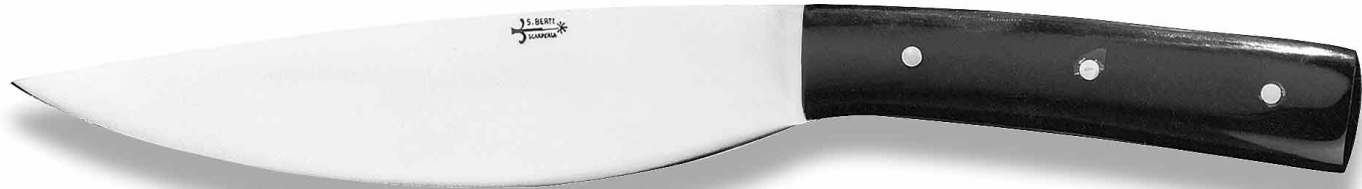
THE PONTORMO

Fixed blade and knife handle in buffalo horn (one version)

It is the reproduction of a knife that appears in a painting of Pontormo (Dinner in Emmaus), on exhibition at the Uffizi in Florence. Its shape distinguishes it as a knife of many functions: hunting,

defense, work, an inseparable companion which can even be used at the table.

49 Pontormo Berti knife
with buffalo horn handle



49

THE COLTELLI D'AMORE

Simple knife handle and spring with a lock

There is a two-fold symbolic significance to the love knife which is made specifically to be exchanged by an engaged couple:

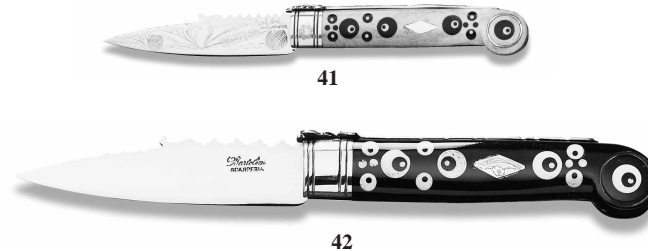
- when given to a man it symbolizes an incentive for courage and viri-

lity, or to prevail over the social structure

- when given to a woman it means that she will defend her honour and faith until death.

For the couple, it has an archaic ritual meaning, to sanction the marriage contract.

The handle, normally in black buffalo horn, is adorned with the classic "occhi di dado" which transform the knife into an amulet against the evil



eye. After the wedding, these knives were usually hung on the wall above the bed.

41 Love knife Bartolini
engraved stag handle

42 Love knife Bartolini
buffalo horn handle

FRONT LOADING **GUN KNIFE**

*Simple handle and simple spring
(one version)*

A knife of ancient origin, created as an indispensable complement for front loading guns. Apart from the robust blade, it has a punch encased in its handle to

clean gun wicks and a screwdriver to tighten the screws of the gun-stock. Very useful for the hunter.

43 Front loading gun knife
with buffalo horn handle



43

THE SAN POTITO

Simple knife handle and spring with lock (one version)

A knife with a particular shape and construction designed for personal defense. It gets its name from a town called San Potito di Romagna where it was produced for a long time. It is noted for

having been an inseparable companion of the brigand "Passatore",

natives of Romagna, famous at the end of 1800s.

44 San Potito Bartolini
ox horn handle



44



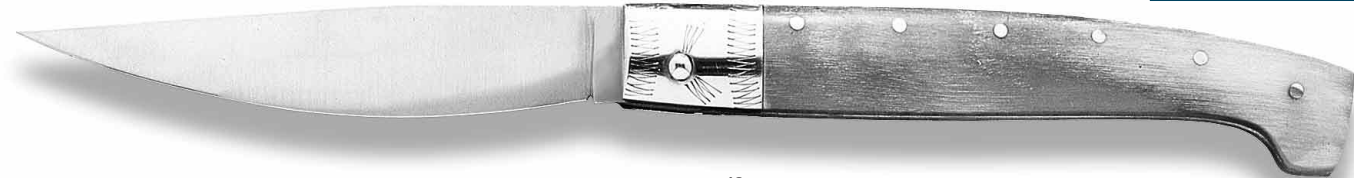
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THE PATTADA

*Simple knife handle without spring
(one version)*

Pattada is a center in the province of Sassari which boasts an antique tradition of craftsmanship in the production of knives. It is one of the rare cases where knives are still produced in their place

of origin. It is probably the most famous Italian regional knife with an elegant shape that distinguishes it immediately as being a perfect tool to accompany the farm worker in his work. It served as a means of defense for shepherds living alone in isolated pastures.



48 Pattada
ram horn handle

48

THE ARBURESI

*Simple knife handle without spring
(two versions)*

A rbus is a town in western Sardinia in the province of Oristano, where this famous knife gets its name. Destined for pastoral use as the pattada, it is substantially different in shape and fini-

shing. Less elegant, but equally strong and sharp, there are two existing versions: one with a wide blade for skinning and one with a pointed and blunt blade. Examples of this knife can be seen at the Museum of Cagliari which has been put together from various important 19th century exhibitions, demonstrating the notoriety of this knife of more than a century ago.

46 Abrurese
ram horn handle

47 Abrurese
ram horn handle





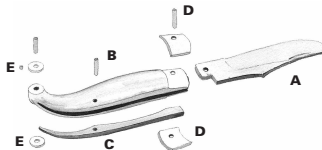
PACKAGING

Our knives are sold in an attractive box, on the back of which can be found the number and name of the knife. The box can easily be stored on a shelf. The box contains

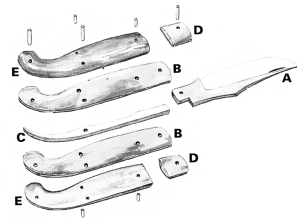
- a leather sheath for storing the knife
- a cloth for cleaning the knife

- a catalogue illustrating the complete range of regional knives
- a coin: to remind you of a widespread and deeply rooted tradition. Sharp and pointed objects are usually excluded from gift lists as they are considered bearers of bad luck so it is customary to repay such a gift with a coin so as to ward off any ill omens.

All the knives that form the collection of Coltellerie Berti have a style that speak of tradition, a love of the earth, and the hard work of those who have produced them. And naturally of those who have used them. Created for specific uses, the knives have been modified over the years, reaching their most aesthetic and functional shape. Evolving in this way, the shapes



Parts of the "Fiorentino" knife:
A) blade; B) horn handle; C) spring;
D) bands; E) rings.



Parts of the Zuava knife:
A) blade; B) handle metallic plate;
C) spring; D) "sodi"; E) "guance".

and types of the knives were unquestionably tied to their place of origin. The social organization and prevalence of certain types of work over others in the period preceding the unification of Italy meant that different types of knives were developed in different areas. Changes in the social structure determined the fate of certain knives which disappeared along with the very social organization

which necessitated their creation and success. The fact that the handles of these knives were made entirely of horns, through a process of bending characteristic of the Scarperia region, made them solid and economical. This was always its strong point, until it was no longer cost effective given the time and effort needed for such high quality work.

Being tied to traditions has not allowed modern technology to interfere with the exquisite craftsmanship used in the creation of these knives, which has remained unchanged since the 1800's until today. And it is evident in the entire range of Italian regional knives. Today the Berti family continues to put all its experience and tradition into creating knives of Italian tradition .

No longer destined for the farm worker, the users of simple and functional tools, these knives have become a source of ancient traditions and a way of life in harmony with nature. They hold a part of our past, a part of us.



TRADITION HAS A NAME: SCARPERIA

Scarperia is a mandatory stop for those wishing to reach Florence from the north and has been renowned since the 14th century for the quality and resistance of its blades. This fame was revived after the unification of Italy, creating a great national market for

the knives of Scarperia. As more and more regional knife makers began going out of business, numerous models which constituted the rich tradition of the Italian cutlery, were sent to Scarperia for safekeeping and thus it became the Tuscan depositary of a precious patrimony. A patrimony that has weathered great industrial transformations intact. This is the secret of Scarperia.



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Italia Cursoria
(Norimberga
XVIII century)

Biblioteca
Inventario 34/54 - IGM

TRADITION HAS A SECRET: CRAFTSMANSHIP

How have the knives of the Scarperia's tradition managed to survive industrial growth and changes in technology? There is a secret. Over the centuries the artisans of Scarperia have economized on the use of materials and

have reaped the advantages of using manual labour. Working in horn was a real “industrial” secret in olden days, it was an extremely laborious and complex job. The horn handles endowed the knife with great strength and lightness. This type of elaboration, was rendered uneconomical by industrial technology since it is not the kind of work which can be automated. This particular way of making kni-



ves by hand has reached us intact and unchanged and has brought a precious patrimony to the cutlery tradition of Scarperia.

**TRADITION HAS
A SURNAME: BERTI.**

The Berti family has been producing knives for more than a 100 years, since 1895 when David Berti opened his shop in Via dell'Oche in Scarperia. And they have continued to do so without interruption: after David there were Severino and Alvaro and now Andrea is keeping

this wonderful family tradition alive. It is not enough to produce knives in Scarperia in order to be heirs of its tradition: it is necessary to have been doing it for sometime, just about a century.



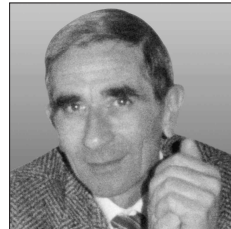
1895
"Mozzetta"



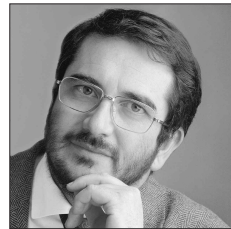
David Berti



Severino Berti



Alvaro Berti



Andrea Berti



1895
David Berti

Our collection knives
are enclosed in a cardboard box,
designed like a book so that it can be kept on a shelf.
Because each one has a story to tell.



The box contains:
- a leather sheath for the knife
- a cloth for cleaning
- this catalogue
- and a coin: because traditions must be respected.



1996
Andrea Berti