



Antica Coltellaria Tavella / Pasta
machines and accessories

Marcato - Double
corzetto star + flower

cod. **CZ-DOP-CLS**



Info

Corzetti are a type of pasta typical of the Liguria and Tuscany regions. Born during the Renaissance era, they were prepared by noble families to imprint the family crest and coat of arms into the pasta. Traditionally, the word "corzetti" (little hearts) was used to describe the pasta.

The corzetti are entirely made of solid wood. The wood was chosen because it was solid and compact. The decision was made to ensure durability of the product.
