

ALESSI

ALESSI CLIVO
DESIGN BY PATRICIA URQUIOLA

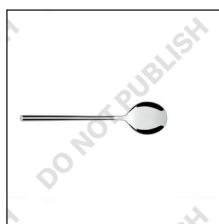
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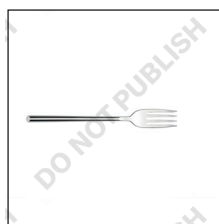
SLOT 2

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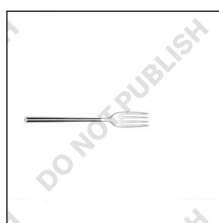
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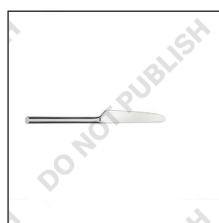
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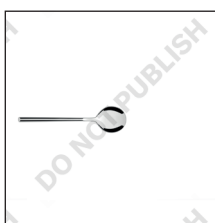
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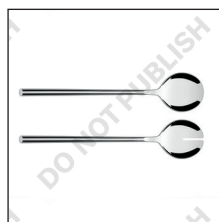
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CODE PU10/7



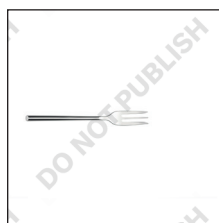
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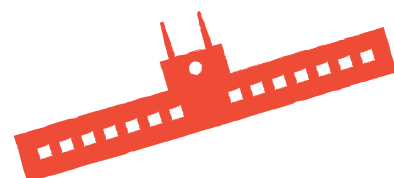
CODE PU10/15



CODE PU10/16



CODE PU10S24



The gesture that reveals the purpose

With the Clivo cutlery, Japanese culture inspires Patricia Urquiola once more, after the Edo pan set. This set is the result of a study of plant-fiber kitchen utensils, and particularly the traditional Japanese bamboo tools. The name (from the Latin *clivus*, slope) recalls the gesture of carving, progressively removing material to obtain the desired shape. The collection took shape from prototypes hand-sculpted by a model maker working with the designer, with a thorough and meticulous search for detail. This creative gesture has thus translated into the visual sign that distinguishes

the collection, a kind of indentation between the handle and head.

The set includes all cutlery items - knife, fork, spoon and coffee spoon – along with a fruit knife and fork, a teaspoon and a dessert fork. The set is completed with a cake slice and salad servers, also ideal when purchased separately.

ALESSI CLIVO
DESIGN BY PATRICIA URQUIOLA,
2025



DEDICATED TO

Design lovers looking for a sophisticated cutlery set in the high end of the Alessi cutlery range with its precise style, fine ergonomics and solid construction.



Patricia Urquiola

CANALE

VENEER



BIO

Born in Oviedo in 1961. She moved to Milan to complete her architecture studies at the Polytechnic, where she graduated under the supervision of Achille Castiglioni and became his assistant. After working with Vico Magistretti and Piero Lissoni, she set up her own firm in 2001. This eclectic designer works in the architecture, product and interior design fields. Renowned for her innovative style combining tradition with experimentation, technology with craftsmanship, she designs for major international design companies. Some of her creations are on display in famous art and design museums; she has won many awards.

QUOTE

“The Clivo collection comes from the encounter with the Japanese imagination, linked to architecture and design works inspired by the country (like the Japanese-inspired Edo pans). The reference for this collection are traditional bamboo utensils, with simple cuts drawing patterns on the handle and head. An essential gesture that turns natural materials into everyday objects. By redefining the oval sections of Japanese chopsticks, Clivo takes shape with an understated, fluid cut, precisely defining the shape of the cutlery.” Patricia Urquiola



Clivo

CUTLERY SET

Cutlery set in 18/10 stainless steel.

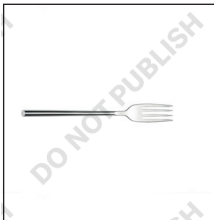


CUTLERY SET IN 18/10 STAINLESS STEEL.

VARIANTS



CODE PU10/1
TABLE SPOON
CM 19,7 X 4,5 - H CM 1,9



CODE PU10/2
TABLE FORK
CM 20 X 2,6 - H CM 1,7



CODE PU10/3
TABLE KNIFE IN STEEL
AISI 420
CM 22,7 X 2,5 - H CM 1,3



CODE PU10/5
DESSERT FORK
CM 16,7 X 2,2 - H CM 1,5



CODE PU10/6
DESSERT KNIFE IN
STEEL AISI 420
CM 19,5 X 1,7 - H CM 1,1

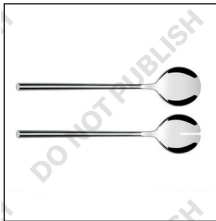


CODE PU10/7
TEA SPOON
CM 13,1 X 3 - H CM 1,2





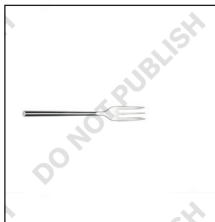
CODE PU10/8
COFFEE SPOON
CM 10,7 X 2,4 - H CM 0,8



CODE PU10/14
SALAD SET
CM 26 X 5,4 - H CM 1,9



CODE PU10/15
CAKE SERVER
CM 26,1 X 6,1 - H CM 1,9



CODE PU10/16
PASTRY FORK
CM 16,4 X 2,1 - H CM 1,7



CODE PU10S24
CUTLERY SET
COMPOSED OF:

SIX TABLE SPOONS,
SIX TABLE FORKS, SIX
TABLE KNIVES, SIX
COFFEE SPOONS

DESIGN NOTES

Unmistakable mark

The distinctive feature of the collection is the angled indent underlining the passage between the handle and head of the cutlery. A formal aspect that gives the design a poetic appeal.

Delicate continuity

With all the typical smoothness and elegance of the objects designed by Urquiola, the Clivo cutlery set reflects the attention to detail that marked its creation, including the delicate proportion between the head and elegant oval shaped handle.

Pleasing consistencies

Attention to thickness brings life to perceptively consistent cutlery with a balanced weight.

Sophisticated construction details

The masterful construction of this elegant cutlery shines through in its pleasingly tactile polished finish and formal details such as the diagonal cut in the final part of the handle, allowing you to admire its three-dimensionality when laid on the table.

SUSTAINABILITY AND SAFETY

Steel is absolutely one of the hardest and strongest materials, and being fully recyclable its whole life cycle is green.

USE AND MAINTENANCE

EASY TO CLEAN

Dishwasher safe.



PACKAGING

Like the other new features, the Clivo cutlery comes in a new packaging in recycled cardboard, the result of the recent rebranding operation. The 24-piece boxed set, with black wording and images on a matt silver background, recalls stainless steel, one of the key materials used in Alessi's production, and particularly its cutlery. The images and main product information are given in a title block running along all the sides of the package, paying homage to Alessi's metal engineering and industrial drawing roots.



Related products



CODE PU11- Canale
Design Patricia Urquiola, 2025

Cutlery holder in 18/10 stainless steel.

cm 15,1 x 13,1 - h cm 7



CODE PU06/21 - Veneer
Design Patricia Urquiola, 2020

Bowl in 18/10 stainless steel with relief decoration.

Ø cm 21 - h cm 6,5



CODE PU06/29 - Veneer
Design Patricia Urquiola, 2020

Bowl in 18/10 stainless steel with relief decoration.

Ø cm 29 - h cm 9



CODE PU07- Veneer
Design Patricia Urquiola, 2020

Tray in 18/10 stainless steel with relief decoration.

Ø cm 42

