



Marco Prandi

RESEARCHER - OENOLOGIST

Contacts

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About me

Curious, proactive and determined.
I'm looking for a position where my abilities of organising and **working under pressure** could be expressed and developed

Skills

Advanced user:

- Microsoft Office (Word, Excel, Power Point)
- Qgis, SagaGis
- Vintrace

Medium user:

- R Studio, Past
- SNAP
- Agisoft Metashape, Pix4DMapper
- English: C1



<https://www.linkedin.com/in/marco-prandi/>

Working experience

• HARVEST OENOLOGIST

Sequoia Grove Winery, Napa (California) • Aug 22 - Dec 22

Laboratory management. Monitoring of fermentations and macerations using pH meter, refractometer, **FOSS** and **spectrophotometer**. **Daily reports** of laboratory activities. Tracking of analysis and cellar process thorough **Vintrace**. **Discussion of winemaking techniques** based on grape and macerations curve trends. **Vineyard sampling** for **fertility, yield and ripening**.

• RESEARCHER - REMOTE SENSING FOR VITICULTURE

Università degli Studi di Torino • Mar 21 - Jun 22

Developing and leading of experimental plans, devolved to the use of geostatistics and remote sensing in viticulture. Especially to improve the agronomical, phytosanitary and **environmental vineyards management**.

• ASSISTANT WINEMAKER

Tenuta Carretta, Piobesi d'Alba (CN) • Sept-Nov 19

Working as winemaker assistant **managing and directing a small team** through the main cellar tasks during the harvest period. Actively **participated in the decision-making process** for the vinifications protocols, from the addition and use of oenological products to racking and sanitisation.

• CELLARHAND

Podere Ruggeri Corsini, Monforte d'Alba (CN) • Sept-Oct 17

Learned, applied and consolidated the main winemaking techniques. Used different methods for the different cultivars. **Learnt how to interpreted** the main enological **parameters**.

• CELLARHAND

DONNAFUGATA, Contessa Entellina (PA) • Aug-Sept 17

Reached the autonomy in following protocols for grape reception, yeast inoculation, racking, delestage and corrections. Monitoring of fermentation and undesirable odours. **Basic analysis and use of FOSS instruments**.

• VINEYARD WORKER

Az.Agr. Sordo Giovanni, Castiglione Falletto (CN) • Feb-Oct 17

Assisted both the agronomist in **surveying** and **decision-making** as well as the workers in the vineyard. Learnt how to hypotize treatments, recognition of the most common diseases, pruning and main operations in the vineyard

Education

• SANGUIS JOVIS SUMMER SCHOOL - Sangiovese maturation and maturity

Fondazione Banfi, Montalcino (SI) • Sept 21

• VITICULTURAL AND OENOLOGICAL SCIENCE - MSC

Università degli Studi di Torino • 18-20

110/110 cum laude and press dignity

Final Dissertation "Vineyards analysis by multispectral and thermal data from satellite and UAV: comparing limits and potentialities"

• VITICULTURE AND OENOLOGY-BACHELOR'S DEGREE

Università degli Studi di Torino • 16-18

Final Dissertation "NMR spectroscopy opportunities in wine authentication"

Awards

- Prize for the best dissertation on digitalisation and innovation (DEI prize) year 2021

Camera di Commercio Asti-Alessandria