



# Marco Prandi

## Contacts:

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## About me

**Curious, proactive and determined.**

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

## Skills

Advanced user:

- **Microsoft Office**  
(Word, Excel, Power Point)
- Qgis, SagaGis
- **Winemaker's Database** (Scion)

Medium user:

- R Studio, Past
- SNAP
- Agisoft Metashape, Pix4DMapper
- **Vintrace**

- English
- Italian



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

## Work experience

### • CELLAR PLANNING – WINE MANAGEMENT AND PREPARATION

*MGM Mondodelvino, Priocca (CN, Italy) • May 23 - ongoing*

Organization of **wine reception** and **preparation**, from blending, to **filtration**, additions, **stabilization** and **pre-bottling correction**. Managing big wine volumes **coordinating and distributing work over 2 shifts**. **Daily tastings** to ensure that wines have no off-flavours and match production requests and specifications. Member of the company **sensory analysis panel**. Organization and tracking of works through **SAP** and **winemaker's database**. Daily **coordination** and **cooperation** with winemaking, laboratory, planning and packaging teams, to **garantee wine bottling schedule within a 2 weeks prevision**.

### • HARVEST OENOLOGIST

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

**Laboratory management**. Fermentation and macerations monitoring 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 analysis and macerations curve trends. **Vineyard sampling** for **fertility, yield and ripening**. **Organization and participation in tasting** for blends, barrel aging, fining, addition and corrections trials.

### • RESEARCHER – REMOTE SENSING FOR VITICULTURE

*University of Turin (TO, Italy) • 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, Italy) • Sep-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, Italy) • Sep-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, Italy) • Aug-Sep 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 (Italy) • 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

*Fondazione Banfi, Montalcino (SI, Italy) • Sept 21*

One week summer school focused on "Sangiovese maturation and maturity"

### • VITICULTURAL AND OENOLOGICAL SCIENCE – MSC

*University of Turin (TO, Italy) • 18-20*

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

**110/110 cum laude and press dignity**

### • VITICULTURE AND OENOLOGY-BACHELOR'S DEGREE

*University of Turin (TO, Italy) • 16-18*

Final Dissertation "NMR spectroscopy opportunities in wine authentication"

## Awards and publications

• Prize for the best master dissertation on digitalisation and innovation (DEI prize), year 2021

*Camera di Commercio Asti-Alessandria*

• Zonation of a Viticultural Territorial Context in Piemonte (NW Italy), to Support Terroir Identification: The Role of Pedological, Topographical and Climatic Factors

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