

Marco Prandi

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To whom it may concern,

I have spent the **last year and half working in Italy**, after a amazing harvest as **Enologist in Napa Valley, CA**. Previously I was working for an year and a half as **researcher** for the Department of Agricultural, Forest and **Food Sciences** of the University of Turin; now, I felt that now is time for a change I think that is time to keep on with my **international adventure**.

My university career, although it **began in the faculty of chemistry**, has been strongly influenced by the lure of the **Langhe**, that have surrounded me since I was born; even as a child I spent summer holidays in the cellar of my grandmother's brother in **Serralunga d'Alba** and the memory of those days has stayed with me until today. After the experience in chemistry, therefore, **I then graduated in viticulture and enology**, collecting in the meanwhile several work experiences, especially in the cellar, which is the place where I returned to work and where I want to **develop my career**.

My professional experience, allowed me to **work closely** with professionals **with different backgrounds**, starting from the **cellar management** to the remote sensing field. Since the very beginning I have always been involved in the **decisional process** of the **production** management: building and choosing different production protocols during my winemaking experience, **leading** a small **team** during the harvest and post-harvest cellar jobs and lastly I have been directly **responsible of** the setting up of different **projects** and their experimental plans while working as researcher. My assignments also included **maintaining contacts with** all the **partners** of the projects I was involved in and **coordinating the tasks** of each of them.

My previous work related to the application of **drones** and **satellites** for **precision viticulture**, especially in regard to prescription maps and identification of non-homogeneous areas across vineyards. In addition, I worked also with the application of **phytosanitary models** for defense against major viticultural diseases (Downy and Powdery mildew).

During my work in Napa Valley, I **managed** the winery's **internal laboratory**, as well as **data tracking** for external ones. I used **FOSS** and **spectrophotometer** daily, as well as refractometer and **turbidimeter**. I participated in **wine tastings with the winemaker** and assistant winemaker while **discussing vinification developments and lot quality**. In vineyard I have been involved in fertility, **yield estimation**, sugar and polyphenolic ripening.

Upon returning home, I took on the position of "cellar planning" at MGM Mondodelvino in Priocca (CN), role I currently hold. Here, I am **in charge of organizing** the preparation of large volumes of wine, **managing the work of the cellar team across two shifts**, scheduling and organizing filtrations, the reception and shipping of tanks, transfers, blending, additions, and pre-bottling corrections. I also handle the **organization of trials** aimed at **improving products** and optimizing the use of products. Through **daily tastings**, I ensure that wines do not present organoleptic deviations and match the commercial requirements. I coordinate daily with other departments (oenology, lab, planning, packaging, and cellar) to guarantee production with a two-week forecast.

I am looking for a position that can represent a challenge for myself: **a job that promotes my growth** and improvement. I am not simply looking for a company to work for, but **a place where I can give and receive at the same time**.

I would be pleased to further discuss with you and provide more information about my profile and experience.

Sincerely,
Marco Prandi