

## **Piergiorgio Comuzzo**

**Qualification: Associate Professor**

**SSD: AGR/15**

Date of birth: June 3, 1972

PhD in Food Science and Technology, 2004 (University of Udine)

2004-2014: postdoc position, Dept. of Food Science, University of Udine

2015: research assistant at Enologica Vason S.p.A. (San Pietro in Cariano, VR, Italy)

2016-2021: researcher (art. 24, comma 3, lettera b, Legge 240/2010), Dept. of Agricultural, Food, Environmental and Animal Sciences (Di4A), University of Udine

2021 to now: Associate Professor, Dept. of Agricultural, Food, Environmental and Animal Sciences (Di4A), University of Udine

### **Research fields**

Piergiorgio Comuzzo operates in the field of wine technology and fermented beverage processing. In particular, his specific research areas are:

- Optimization of low impact technologies for organic and conventional winemaking, in particular the techniques aimed at reducing sulfur dioxide levels in wines
- Application of emerging technologies (high pressure homogenization, pulsed electric fields) in grape and wine processing
- Application of chemical and electroanalytical methods for the study and the prediction of white wine ageing and shelf-life
- Study of the antioxidant properties of yeast derivatives and optimization of their production as additives for wine ageing
- Colloidal and phenolic stabilization of wines and beverages using different additives and processing aids

### **Teaching**

Since academic year 2008-2009, he was lecturer for different Bachelor and Master Courses in Italian and foreign universities:

- *Enology I*, Bachelor Course in Viticulture and Enology, University of Sassari
- *Physical processes for juice and wine conditioning and packaging technologies*, Master Course in Viticulture, Enology and Wine Marketing, University of Udine
- *Processing of Agricultural Products (Industrie Agrarie)*, Bachelor Course in Agricultural Science, University of Udine
- *Sensory evaluation of food*, Bachelor Course in Science and Culture of Food, University of Udine
- *Quality Control of Wine Production*, Bachelor Course in Viticulture and Enology, University of Udine
- *Grape analysis*, EuroMaster Vinifera, SupAgro, Montpellier – France
- *Advanced Enology*, Bachelor's Programme in Viticulture and Enology, University of Nova Gorica – Slovenia

He was Supervisor or Co-Supervisor of more than 140 Bachelor and Master thesis.

### Academic assignments

**2021 to now: Director of the Experimental Farm of the University of Udine “A. Servadei”**

**Member of the Didactic Commission of the Degree Course in Viticulture and Enology of the University of Udine**

### Academic collaborations

**He collaborates at international level with different Universities, for publications or for the co-tutoring of Master Thesis**

- **Universidad Politécnica de Madrid, Departamento de Química y Tecnología de Alimentos, Escuela Técnica Superior de Ingeniería Agronómica, Alimentaria y de Biosistemas, Madrid (Spain)**
- **Hochschule Geisenheim University, Department of Microbiology & Biochemistry, Geisenheim (Germany)**
- **Agricultural University of Athens, Department of Food Science & Human Nutrition, Athens (Greece)**
- **Universidade de Lisboa, Instituto Superior de Agronomia, Departamento de Ciências e Engenharia de Biosistemas (Portugal)**

### Participation to Research Projects

**He participated to different research projects, supported by regional, national and European funding:**

- **Partecipation to the Innovation Ecosystem PNRR *Interconnected Nord-Est Innovation Ecosystem (iNEST)* – Mission 4: Education and research, Component 2: From research to business, Investment 1.5, Financed by European Union – NextGenerationEU. Project ECS\_00000043 (Thematic area: Digital, Industry, Aerospace). Avviso MUR n. 3277 (30/12/2021) – (2022-2025)**
- **Technical and agronomic innovation in organic viticulture and enology - INTAVIEBIO. Funded by Regione Friuli Venezia Giulia (2020 – 2022)**
- **Management of oxydation risk in wines from Sangiovese grapes – OXYLESS. Funded by Regione Toscana (2019 – 2021)**
- **Ribolla Gialla: maturation parameters and optimization of the agronomic and enological techniques for the production of quality sparkling wines. Funded by Regione Friuli Venezia Giulia (2017 - 2019)**
- **From nutrigenetics to nutraceuticals: development of synergistic and integrated actions for the realization of tests, diets, and products able to improve public health and prevent the major food pathologies. Funded by Italian Ministry of Education, University and Research - MIUR (2012 - 2016)**
- **Processing of alcoholic or non-alcoholic beverages derived from autochthonous grapes, aromatic herbs and citrus fruits cultivated in Calabria, with the addition of bioflavonoids and polyphenols extracted from citrus juices and exhausted pomace. Funded by Regione Calabria (2010 - 2013)**
- **ORWINE, Organic viticulture and wine-making: development of environment and consumer friendly technologies for organic wine quality improvement and scientifically based legislative framework. Supported by European Commission, VI Framework Programme (2006 - 2009)**

**Moreover, he is responsible of different research collaborations with private companies, for the development of specific research activities**

### Publications

He is co-author of more than 80 publications on national and international journals, as well as conference proceedings and book chapters

**Awards**

Awarded with the “Paolo Bertoli” award (Coldiretti FVG, 2005) for the PhD Thesis *Effetto di derivati industriali di lievito sulla stabilità colloidale e sulla percezione aromatica dei vini*

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