

CURRICULUM VITAE

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Academic Degrees 2015 PhD Enology, University of Torino, Italy
2011 MSc Viticulture and Enology, University of Torino, Italy
2008 BSc Viticulture and Enology, University of Torino, Italy

Current Position Researcher in Enology, University of Torino, Italy

Professional Experience Since 2008: research assistant, research fellow at the Enology unit in the University of Torino. Researcher since 2018 in the same unit.

Teaching Enology in the MSc Viticulture and Enology, University of Torino, Italy

5 Recent Publications Río Segade S., Vilanova M., Giacosa S., Perrone I., Chitarra W., Pollon M., Torchio F., Boccacci P., Gambino G., Gerbi V., Rolle L. (2017). Ozone improves the aromatic fingerprint of white grapes. *Scientific Reports*, 7:16301, 1–16.

Benucci I., Río Segade S., Cerreti M., Giacosa S., Passignoni M.A., Liburdi K., Bautista-Ortín A.B., Gómez-Plaza E., Gerbi V., Esti M., Rolle L. (2017). Application of enzyme preparations for extraction of berry skin phenolics in withered winegrapes. *Food Chemistry*, 237, 756–765.

Passignoni M.A., Río Segade S., Giacosa S., Torchio F., Cravero F., Englezos V., Rantsiou K., Carboni C., Gerbi V., Teissedre P.-L., Rolle L. (2017). Impact of post-harvest ozone treatments on the skin phenolic extractability of red winegrapes cv Barbera and Nebbiolo (*Vitis vinifera* L.). *Food Research International*, 98, 68–78.

Urcan D.E., Giacosa S., Torchio F., Río Segade S., Raimondi S., Bertolino M., Gerbi V., Pop N., Rolle L. (2017). 'Fortified' wines volatile composition: effect of different postharvest dehydration conditions of wine grapes cv. Malvasia moscata (*Vitis vinifera* L.). *Food Chemistry*, 219, 346-356.

Torchio F., Giacosa S., Vilanova M., Río Segade S., Gerbi V., Giordano M., Rolle L. (2016). Use of response surface methodology for the assessment of changes in the volatile composition of Moscato Bianco (*Vitis vinifera* L.) grape berries during ripening. *Food Chemistry*, 212, 576-584.

Memberships Peer reviewing for several WoS/Scopus-ranked journals, including Food Res. Int., LWT-Food Sci. Technol., J. Sci Food Agric.

Scientific societies : Italian Society of Food Science and Technology (SISTAL)