

CURRICULUM VITAE

Personal Information	Luca Giorgio Carlo Rolle
E-mail	luca.rolle@unito.it
Position	Associate Professor, University of Turin
Academic Degrees	Degree in Agricultural Science - University of Turin.
Professional experience	<p>Scientific responsible and research activities in regional, national, international research competitive projects. Experimental research with private company.</p> <p>Experiences on conventional analytical techniques and instrumental analytical techniques (spectrophotometry, H.P.L.C., Texture).</p> <p>Author and/or co-author of 420 scientific and technical publications.</p> <p>Scientific profile: http://www.scopus.com/authid/detail.url?authorId=55871122634 http://www.researchgate.net/profile/Luca_Rolle/?ev=hdr_xprf</p>
Teaching	<p>Innovation in Oenology:</p> <p>Mod. - Technology innovations in Oenology</p> <p>Mod. - Advances in oenological analyses.</p>
Research: 5 selected recent publications	<ul style="list-style-type: none"> - Benucci I., Río Segade S., Cerreti M., Giacosa S., Paissoni 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. <i>Food Chem.</i>, 237, 756-765. - Paissoni M.A., Río Segade S., Giacosa S., Torchio F., Craverio 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 (<i>Vitis vinifera</i> L.). <i>Food Res. Int.</i>, 98, 68-78. - Torchio F., Urcan D.E., Lin L., Gerbi V., Giacosa S., Río Segade S., Pop N., Lambri M., Rolle L. (2016). Influence of different withering conditions on phenolic composition of Avanà, Chatus and Nebbiolo grapes for the production of 'Reinforced' wines. <i>Food Chem.</i>, 194, 247-256. - Río Segade S., Torchio F., Gerbi V., Quijada-Morín N., García-Estévez I., Giacosa S., Escribano-Bailón M.T., Rolle L. (2016). Impact of postharvest dehydration process of winegrapes on mechanical and acoustic properties of the seeds and their relationship with flavanol extraction during simulated maceration. <i>Food Chem.</i>, 199, 893-901. - Giacosa S., Zeppa G., Baiano A., Torchio F., Río Segade S., Gerbi V., Rolle L. (2015). Assessment of sensory firmness and crunchiness of table grapes by acoustic and mechanical properties. <i>Aust. J. Grape Wine Res.</i>, 21, 213-225.
Memberships	<p>Associate Editor of OENO-One Journal.</p> <p>Co-Editor of Italian Journal of Food Science.</p> <p>Scientific committee for the sustainability in wine making (Tergeo) of the Italian Association of Wine Producers (U.I.V.).</p> <p>Member of the Italian Society of Food Sciences and Technologies (SISTAL).</p> <p>Member of Organizzazione Nazionale Assaggiatori Vino (ONAV).</p>