

CURRICULUM VITAE

Personal Information	Ileana Vigentini
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Position	Assistant Professor, Faculty of Agriculture/Department of Food, Environmental and Nutritional Sciences (DeFENS)/University of Milan
Academic Degrees	<ul style="list-style-type: none"> • PhD in Food Science Technology and Biotechnology. University of Milan. • Specialization School in Biotechnological Applications. University of Milan. • Graduation in Biological Sciences. University of Milan.
Professional experience	<ul style="list-style-type: none"> • 2016- Assistant Professor. Faculty of Agriculture/DeFENS/University of Milan • 2012-2015 Research Associate. Faculty of Agriculture/DeFENS/University of Milan • 2011-2012 Postdoc. Faculty of Agriculture/DeFENS/University of Milan • 2005-2011 Research Assistant. Faculty of Agriculture/DeFENS/University of Milan
Teaching	<ul style="list-style-type: none"> • Wine Microbiology. University of Milan. • Wine Biotechnology. University of Milan.
Research: 5 selected recent publications	<ul style="list-style-type: none"> - Valdetara, F., Fracassetti D., Campanello A., Costa C., Foschino R., Comapagno C., Vigentini I (2017) A Response Surface Methodology approach to investigate the effect of sulphur dioxide, pH and ethanol on DbCD and DbVPR gene expression and on the volatile phenol production in Dekkera/Brettanomyces bruxellensis CBS2499. <i>Frontiers in Microbiology</i>, DOI: 10.3389/fmicb.2017.01727 - Romano, D., Valdetara, F., Zambelli, P., Galafassi, S., De Vitis, V., Molinari, F., Compagno, C., Foschino, R., Vigentini, I. (2017) Cloning the putative gene of vinyl phenol reductase of Dekkera bruxellensis in Saccharomyces cerevisiae. <i>Food Microbiology</i>, 63, 92-100, doi: 10.1016/j.fm.2016.11.003 - Vigentini I., D. Maghradze, M. Petrozziello, F. Bonello, V. Mezzapelle, F. Valdetara, O. Failla, R. Foschino (2016). Indigenous Georgian wine-associated yeasts and grape cultivars to edit the wine quality in a precision oenology perspective. <i>Frontiers in Microbiology</i>, 7, 352, doi: 10.3389/fmicb.2016.00352 - Vigentini I., De Lorenzis G., Fabrizio V., Valdetara F., Faccincani M., Panont C.A., Picozzi C., Imazio S., Failla O., Foschino R. (2015) The vintage effect overcomes the terroir effect: a three year survey on the wine yeast biodiversity in Franciacorta and Oltrepò Pavese, two northern Italian vine-growing areas. <i>Microbiology</i>, 161, 362–373 - Vigentini I., Gardana C., Fracassetti D., Gabrielli M., Foschino R., Simonetti P., Tirelli A., Iriti M. (2015) Yeast contribution in melatonin, melatonin isomers and tryptophan-ethylester during alcoholic fermentation of grape musts. <i>Journal of Pineal Research</i>, doi: 10.1111/jpi.12223
Memberships	Member of PhD School in Food Systems. University of Milan/ Associated Member. Società Italiana di Microbiologia Agraria, Alimentare e Ambientale (SIM3A)/Italy