

Name **Emilio Celotti**
Position Associate Professor of Enology, University of Udine, Italy
Academic degrees 2002 Associate Professor of Enology, University of Udine, Italy

2001 Researcher, University of Udine
1988 Degree in Agricultural Sciences, University of Udine, Italy, cum laude
1997-2001 technical cooperater, experimental farm University of Udine
1995-1997 Fellowship University of Udine
1994 Fellowship University of Padova
1993 Research and Development, Vason-JU.CLA.S. Enological firm, Verona
1992 Erasmus at ENSBANA, Dijon, France

Professional experience

Teaching **Study program in Viticulture and Enology (bachelor, Laurea triennale), University of Udine, Italy:**
Lectures: Enological techniques I

Study program Viticulture, Enology e Wine marketing (master, laurea specialistica), Universities of Padova, Udine, Verona
Lecture: Special enology

Study program Food Science and technology (bachelor, Laurea triennale), University of Udine, Italy:
Lecture: Enology

Research:
5 selected recent publications

Celotti E., Franceschi D., 2004. Gestion de certaines variables de processus dans la maceration des raisin rouges. Revue des Oenologues 31(110) : 24-27.

Peterlunger E., Celotti E., Da Dalt G., Stefanelli S., Gollino G., Zironi R., 2002. Effect of training system on Pinot noir grape and wine composition. American Journal of Enology and Viticulture, 53(1): 14-18.

Da Porto C., Celotti E., 2000. Effects of chill filtration on the composition of fermented grape distillarte. Vitic. Enol. Sci. 55(1): 7-12.

Celotti E., Battistutta F. Comuzzo P., Scotti B., Poinssaut P., Zironi R., 1999. Emploi des tanins oenologiques: experiences sur Cabernet sauvignon. Revue des Oenologues 27(95) : 14-18.

Da Porto C., Zironi R., Celotti E., Bertolo A., 1998. Evaluation de la stabilité de la couleur des oenocyanines. J. Int., Sci. Vigne Vin 32 : 153-161.