

Personal information

E-mail

Position

Academic Degrees

ZIRONI Roberto

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Full Professor

Degree in Agricultural Science

professional experience

Roberto Zironi is specialized in Enology and Technology of Fermented Beverages; his main research activity concerns the technological control of alcoholic and malolactic fermentation, the production technology of concentrated rectified musts, the use of innovative fining agents and technologies in winemaking, the interaction grape-environment to optimize wine quality, the characterization of typical Italian wines, and the use of fining agent in beer fermentation. Co-inventor of 4 National Patents (UD 2000A000103, UD 99A000151, UD 2001A000033, UD 2001A000090) He was Director of the Experimental Farm "A. Servadei" of Udine University

Currently: Head of the Department of Food Science of Udine University

Teaching

University Teacher for the following courses: "Tecnica Enologia 1"; "Tecniche Enologiche Speciali"; "Progettazione nell'Ambito Enologico"; "Tecnologia e Qualità dei Prodotti Trasformati"; "Cultura d'Impresa e Direzione dell'Azienda Vitivinicola".

Research : Selected recent publications

Scientific Coordinator of the European Project ORWINE (Organic viticulture and wine-making: development of environment and consumer friendly technologies for organic wine quality improvement and scientifically based legislative framework), funded by the European Commission within the 6th Framework Program (FP6-022769).

Scientific Coordinator of the European Project Objective 5B "Progetto Pilota per il Recupero e la Valorizzazione del Picolit nelle Aree 5B" (2001).

Coordinator and Scientific Responsible of the Project TACIS nr. TSP/MO/0103/086: Improvement of Agricultural Productive Process through an Environmentally Sustainable Approach (IAPP ESA).

Scientific Responsible of the Project "Ruolo dell'Ambiente e della Tecnica Colturale sulla Valorizzazione Varietale Siciliana" founded by the "Council of Agriculture and Forestry of Sicilia Region - IX Regional Service for the Development".

Scientific Responsible for the Project "Valorizzazione dei Prodotti Tipici dell'Agroalimentare e Sicurezza Alimentare Attraverso Nuovi Sistemi di Caratterizzazione e Garanzia di Qualità" - Selezione e Caratterizzazione Metabolica di Lieviti Autoctoni per la Valorizzazione dei Vini "Made in Italy" admitted for funding by the Italian Ministry of Research and University (D.M MiUR 242/2006).

Coordinator of the Research Project "Valorizzazione dei prodotti tipici del Brindisino. Il caso del Negramaro", agreement between the Province of Brindisi and the Department of Food Science of Udine University (2007 – 2010).

Recent Publications

1. Tat, L.; Comuzzo, P.; Battistutta, F.; Zironi, R. Sweet-like off-flavor in Aglianico del Vulture wine: ethyl phenylacetate as the mainly involved compound. *J. Agric. Food Chem.* 2007, 55, 5205-5212.
2. Tat, L.; Battistutta, F.; Comuzzo, P.; Zironi, R., Role des différents copeaux de bois de chene dans la libération de composés non volatils en solution modèle. *Bull. O.I.V.* 2004, 877-878, 276-299.
3. Comuzzo, P.; Tat, L.; Battistutta, F.; Zironi, R., Application technologique d'un lysat industriel de levure à la stabilisation tartrique et protéique des vins blancs. *Sci. Aliments* 2004, 24, (5), 371-382.
4. Zironi, R.; Battistutta, F.; Tat, L.; Comuzzo, P.; Brotto, L., Ruolo dell'ossigeno e del legno nell'espressione dei caratteri varietali. *Quaderni di Scienze Viticole ed Enologiche - Università di Torino* 2006, 28, 41-60.

Memberships

Member of the Italian Commission of O.I.V

Member of the "Accademia Italiana della Vite e del Vino"