

PERSONAL INFORMATION

ILEANA VIGENTINI

Department of Food, Environmental and Nutritional Sciences
 Università degli Studi di Milano, Milan, Italy
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CURRENT POSITION

ASSOCIATE PROFESSOR

WORK EXPERIENCE

- 2019- **ASSOCIATE PROFESSOR**
 Università degli Studi di Milano
- 2012-2019 **ASSISTANT PROFESSOR**
 Università degli Studi di Milano
- 2005-2012 **RESEARCH ASSISTANT**
 Università degli Studi di Milano

EDUCATION AND TRAINING

- 2012 **DOCTORAL DEGREE IN FOOD BIOTECHNOLOGY**
 Università degli Studi di Milano, PhD programme. “Molecular characterisation, stress responses and specific enzymatic activities of *Dekkera/Brettanomyces bruxellensis* wine strains”
- 2005 **SPECIALISATION DEGREE IN BIOTECHNOLOGICAL APPLICATIONS**
 Università degli Studi di Milano, Specialisation School programme. “Heterologous proteins production in different expression systems: a comparative analysis”
- 2002 **BACHELOR’S AND MASTER’S DEGREE IN BIOLOGICAL SCIENCES**
 Università degli Studi di Milano, Long single-cycle degree programme. “Carbon metabolism in *Zygosaccharomyces bailii*”

PERSONAL SKILLS

Mother tongue Italian

Other language

| | UNDERSTANDING | | SPEAKING | | WRITING |
|---------|---------------|---------|--------------------|-------------------|---------|
| | Listening | Reading | Spoken interaction | Spoken production | |
| English | C1 | C1 | C1 | C1 | C1 |

Organisational / managerial skills

Dr. Ileana Vigentini has been working in the field of yeast biology since 2002. To date, her scientific production is mainly aimed at the study of genetic, physio-metabolic and biochemical aspects of yeasts of food and industrial interest, with particular reference to wine yeasts. However, her research includes the study and exploitation of food-associated bacteria for microbiological and biotechnological applications. In general, the research topics of Dr. Vigentini focus on the wine microbiology and biotechnology, such as: i) physiology of wine yeasts, with particular interest to the *Brettanomyces bruxellensis* species; ii) molecular biotechnologies, aimed at the development of new strategies for the transformation of wine yeasts and bacteria, like the use of the CRISPR/Cas system; iii) development of innovative applications in the industry of the alcoholic beverages, in order to increase sustainability in the production chain. In addition, areas of general interest are the taxonomy and the biodiversity of food-associated microorganisms.

Publications <https://air.unimi.it/cris/rp/rp18891#.XGFX6DNKhPY>
<http://orcid.org/0000-0002-6714-3722>

Presentations at conferences and seminars

INTERNATIONAL CONFERENCE: SELECTED SPEAKER (Presentazione orale). 42nd World Congress of Vine and Wine. 15-19 July 2019, Geneva, Switzerland

Tronchoni, J., Setati, M.E., Valdetara, F., Fracassetti, D., Maghradze, D., Foschino, R., Morales, P., Gonzalez, R., VIGENTINI, I., Bauer, F.F. *Identifying the main drivers in microbial diversity for Cabernet-Sauvignon cultivars, from Europe to South Africa.*

INTERNATIONAL CONFERENCE: INVITED SPEAKER. 69th American Society for Enology and Viticulture Conference. *Brettanomyces* Symposium. 18-21 June 2018, Monterey, California, USA

I. VIGENTINI. *History, Methods of isolation, Genetic identification and typing, and physiological diversity of B. bruxellensis*

I. VIGENTINI. *How do winemaking conditions affect the growth and the volatile phenol production in Brettanomyces bruxellensis?*

INTERNATIONAL CONFERENCE: INVITED SPEAKER. CRISPRing: A new beginning for genetic improvement of plants and microbes. Sponsorizzato da "OECD Co-operative Research Programme". 3-5 Settembre 2018, Budapest, Hungary

I. VIGENTINI. *New frontiers of wine biotechnology: a perspective on the CRISPR technology in yeasts*

INTERNATIONAL CONFERENCE: SELECTED SPEAKER (Presentazione orale poster). ISSY34, Yeast odyssey: from nature to industry. 1-4 October, San Carlos de Bariloche, Argentina

G. Cordero-Bueso, R. Foschino, D. Maghradze, J.M. Cantoral, I. VIGENTINI (2018) *The ancestral grapevine Vitis Vinifera ssp. sylvestris of the mediterranean basin as A source of wine yeasts.*

INTERNATIONAL CONFERENCE: SELECTED SPEAKER. Sustainability in Viticulture and Oenology: The Final Conference of the YeSVitE Project. 4 December, Milan, Italy

I. VIGENTINI, Compagno C., Failla O., Foschino R., Cardinali G., Corte L., Colabella C., Roscini L., González García R., Morales P., Tronchoni J., Petrovič U., Kokošar J., Brložnik M., Caudy A.A., Roth P.F., Bauer F.F., Divol B., Du Toit M., Setati E., Maghradze D., Abashidze E., Chipashvili R. (2017) *The YeSVitE project*

INTERNATIONAL CONFERENCE: SELECTED SPEAKER. 14th International Congress on Yeasts (ICY2016), 11-15 Settembre, Hyogo, Japan

Valdetara F., Louw M., Škalic M., Fracassetti D., Petrovič U., Compagno C., Foschino R., Du Toit M., Divol B., I. VIGENTINI* (2016) *Unravelling SO₂ stress response in Brettanomyces/Dekkera bruxellensis using RNA-seq*

INTERNATIONAL CONFERENCE: SELECTED SPEAKER. MD2015 - 3rd International Conference on Microbial Diversity - The Challenge of Diversity. 27-29 October, Perugia, Italy

I. VIGENTINI, Gardana C., Fracassetti D., Gabrielli M., Foschino R., Simonetti P., Tirelli A., Iriti M. (2015) *Melatonin and tryptophan-derivatives in wine: the yeast contribution during alcoholic fermentation*

INTERNATIONAL CONFERENCE: SELECTED SPEAKER. ISSY31. Yeast Fermentations: from Genes to Application Aspects. 9-12 October, Vipava and Nova Gorica, Slovenia

Granato T.M., Romano D., I. VIGENTINI, Foschino R., Monti D., Mamone G.o, Ferranti P., Nitride C., Iametti S., Bonomi F., Compagno C., Molinari F. (2014) *Identification and molecular characterization of vinyl phenol reductase from Dekkera bruxellensis CBS4481*

Projects

- 2019- REGIONAL PROJECT. PSR Lombardia, SOTTOMISURA 16.1 - “Sostegno per la costituzione e la gestione dei Gruppi Operativi del PEI in materia di produttività e sostenibilità dell’agricoltura”, Titolo: Approcci innovativi e sostenibili per la prevenzione dei difetti fotoindotti nei vini bianchi e spumante (ENOFOTOSHIELD). Duration: 3 years. Role: Member of the research team of UNIMI.
- 2017-2019 INSTITUTIONAL PROJECT. Strategies for a Sustainable Innovation of the Wine Industry: from the field to the table. Fondo Giovani_2014_LINEA B_Università degli Studi di Milano. Duration: 18 months. Role: Principal Investigator.
- 2015-2017 INSTITUTIONAL PROJECT. Genome editing of wine yeasts and novel wine-based beverages as strategies to boost innovation in wine industry. Fondo Giovani_2014_LINEA B_Università degli Studi di Milano (Acronym: INNOWINE). Duration:18 months. Role: Principal Investigator.
- 2014-2017 INTERNATIONAL PROJECT. Dr. Ileana Vigentini, from 2014-2017, was the Coordinator, Principal Investigator, and Contact Person for the Research Executive Agency (REA) of the European Project “Yeasts for the Sustainability in Viticulture and Oenology” [7FP, Marie-Curie Actions, PEOPLE-2013 IRSES, Grant Agreement Number 612441 (Acronym: YeSVitE) http://cordis.europa.eu/project/rcn/109193_en.html; www.yesvite.unimi.it]. Duration: 48 months
- 2014-2016 INTERNATIONAL PROJECT. Modulation of Aging-related Innate immunity Cell signaling by novel Microbe-Associated Molecular patterns. Fondo Giovani_2014_LINEA B_Università degli Studi di Milano (Acronym: MAgIC-MAMs). Duration:18 months. Role: Principal Investigator of the Work Package n°2.

Honours and awards

ERASMUS+. Erasmus+ KA107, Y.Y. 2018/19 at the “Georgian Technical University, Faculty of Agrarian Sciences and Biosystem Engineering”, 13-19 May 2019

INTERNATIONAL PRIZE. “Le Tecnovisionarie®”. Category: WomenFuture, To Joung researchers in Food and Nutrition Sciences. International Conference: “Women&Technologies® 2008-2015”. 2012/Milan/Italy

NATIONAL AWARD. “Premio Montana alla Ricerca Alimentare” (2011, 5[^] edition) Title of the project: “Development of a fermented milk product as food vaccine against Enteropathogenic *Escherichia coli*”. (50.000,00€)

NATIONAL PRIZE. Master’s thesis title: “Caratterizzazione fenotipica e genotipica di batteri malolattici autoctoni in vini della Valle D’Aosta” Author: Alexis Praz (Y.Y. 2010-2011), Supervisor: R.C. Foschino, Co-supervisor: I. VIGENTINI, received the prize: “PRIX LALLEMAND ITALIA 2011” (edition 2011)

NATIONAL PRIZE. Bachelor’s thesis title: “Evoluzione della popolazione di *Saccharomyces cerevisiae* in vino base per Franciacorta D.O.C.G” Author: Vincenzo Fabrizio (Y.Y. 2010-2011), Supervisor: R.C. Foschino, Co-supervisor: I. VIGENTINI, received the prize: “Waiting for...Milano premia i giovani” (edition 2011)

NATIONAL AWARD. The manuscript “I. VIGENTINI, Romano A., Merico A., Compagno C., Foschino R.C., Molinari F., Tirelli A., Volonterio G. (2008) Physiological and oenological traits of different *Dekkera/Brettanomyces bruxellensis* strains under wine-model conditions. FEMS Yeast Research, 8, 1087-1096” received: “Premio Assoenologi 2010 per la Ricerca Scientifica in Viticoltura ed Enologia”

GRANT. FEMS Research Fellowship (2.400,00 euro), for the project: “Novel non-conventional yeasts for food production”, 15 September - 15 December, Lund University, Sweden (Prof. J. Piskur)

GRANT. Grant FEMS Young Scientist Meeting Grant (500,00 euro), to participate in the “Physiology of yeast and filamentous fungi”, 24-28 March, Anglet (France)

Memberships

MEMBER. Gruppo nazionale di Microbiologia del Vino (GMV) since 18-06-2014
MEMBER. Società Italiana di Microbiologia Agraria, Alimentare e Ambientale (SIM3A) since 2006

- Courses** MICROBIOLOGIA ENOLOGICA (G25-192). Bachelor's degree in Viticulture and Oenology, Università degli Studi di Milano (L-25) [48 hours] (Language: Italian)
- MICROBIAL BIOTECHNOLOGY IN OENOLOGY (G63-60). Master's degree in Viticulture and Enology Sciences (LM-70), Università degli Studi di Milano [40 hours] (Language: English)
- WINE MICROBIOLOGY (G63-62). Master's degree in Viticulture and Enology Sciences (LM-70), Università degli Studi di Milano, Asti (AT) [24 hours] (Language: English)
- FRUIT-BASED BEVERAGES AND JUICES. Master's degree in Viticulture and Enology Sciences (LM-70), Università degli Studi di Milano [8 hours] (Language: English)

ADDITIONAL INFORMATION**Personal information**

I authorize the handling of personal information in this curriculum, according to D.Lgs n. 196/03 and following modifications and Regulations EU 679/2016 (General Regulations concerning Data Protection or GRDP) and art. 7 of University Regulations concerning protection of personal information.

I authorize, according to D.lgs 14/03/2013 n. 33 concerning transparency, in case of conferment of the position and of the fellowship, the publication of this curriculum in the web site of Università degli Studi di Milano in the section "Amministrazione trasparente", "Consulenti e collaboratori".

Date

26.07.2019

Signature