



UNIVERSITÀ
DEGLI STUDI
DI PADOVA

Curriculum Vitae

Family name: Crosato

Given name: Giulia

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Nationality: Italian

Date of birth: 12/03/1990

Education:

- Master Degree in Viticulture Oenology and Marketing – University of Udine, July, 8th 2015
Thesis Title: Distribution of genomic variations in *Saccharomyces cerevisiae* autochthonous population and their effect on technological traits
110 cum laude /110
Supervisor: Professor Viviana Corich
Assistant supervisor: Dr. Chiara Nadai
- Bachelor degree in Viticulture and Enology Science and Technology - University of Padova, September, 9th 2013
Thesis Title: Diffusion of FSY1 fructose transporter in a population of *Saccharomyces cerevisiae* isolated in vineyard and its influence on sugar metabolism

Supervisor: Professor Viviana Corich

Assistant supervisor: Dr. Chiara Nadai

- High School Graduation – Istituto Statale Di Istruzione Secondaria Superiore "G.B. Cerletti". Agricultural Expert Specialized in Viticulture and Oenology

Research areas:

- Wine microbiology: characterization of oenological yeasts isolated from vineyard;
- Genetic and phenotypical traits of copper and sulphites yeasts tolerance;
- Nitrogen utilization and post-fermentation cells viability;
- Second fermentation in sparkling wine production

PhD project:

My PhD project is focused on the most critical topics regarding oenological yeasts for the winemaking industry, which are the main fermentation agents that allow obtaining wine and sparkling wine. The main research contents involved in my investigation are:

- Isolation and characterization of *Saccharomyces cerevisiae* yeast strains from Brazilian vineyards (a new winemaking country) for oenological purposes and relation between the vine-growing business and the yeast biodiversity in vineyard;
- Effect of cell membrane hexose transporters presence and expression of related genes on the yeast ability to complete the conversion of

sugars under fermentation conditions;

- Investigation on the most relevant microbiological matters affecting the preservability of the wine with the aim to lengthening its shelf-life: nitrogen requirements and nitrogen utilization by yeast strains during grape must fermentation; cell viability during wine storage after the end of the fermentation;
- Wine yeasts adaptation for base wine second fermentation (sparkling wine production) in Martinotti method (in which second fermentation is carried out in autoclaves rather than bottles): best practices to improve cell viability during the fermentation process, to shorten lag-phase, to reduce off-flavours production during the fermentation activity.

Supervisor:

Prof.ssa Viviana Corich

Publications:

https://scholar.google.it/citations?user=dz_9uMEAAAAJ&hl=en