

Curriculum Vitae

INFORMAZIONI PERSONALI

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FORMAZIONE TITOLI

- Degree in "Viticulture and Enology" obtained on October 24, 2014 at the University of Turin, with a score of 110 out of 110 *cum laude*, discussing a final report entitled "Molecular biology techniques applied to the study of leafhoppers vine phytoplasma vectors", with Professor Alberto Alma as tutor;
- Inter-university master's degree (University of Turin, Milan, Sassari, Foggia and Palermo) in Viticulture and Enology Sciences achieved on 29/10/2016 with 110/110 *cum laude*, discussing a thesis entitled: "Evaluation of the influence of *Saccharomyces* and non-*Saccharomyces* yeasts on the volatile varietal and fermentative fraction of musts and wines obtained from Goruli Mtsvane and Saperavi grapes", result of an Italian-Georgian project. With Prof. Ileana Vigentini as tutor, Dr. Maurizio Petroziello and Dr. Federica Bonello as co-tutors;
- Doctor of Philosophy (PhD) in Agricultural, Forest and Food Sciences at Doctoral School of Sciences and Innovative Technologies of the University of Turin, Italian XXXIII cycle, title of project "Volatile compounds and their precursors in *Vitis vinifera* (L.) grapes and wines. Dynamics understanding and management of them", tutor prof. Luca Rolle, achieved on 05/03/2021.

ATTIVITA' DIDATTICA

- First period of 2022: lecturer of "Product Development and Formulation" at master degree in Mediterranean Food Sciences and Technology of the university of Palermo, 80 hours in English;
- First period 2022: lecturer of "Technology of sweet and fortified wines" (Tecnologia dei vini dolci e liquorosi) at bachelor's degree in Viticulture and Enology of the University of Palermo, 25 hours in Italian;
- From second period of 2022 to today: lecturer of "Biological processes in enology" (Processi biologici in enologia) bachelor's degree in Viticulture and Enology of the University of Palermo, 60 hours in Italian;
- From second period of 2022 to today: lecturer of "Quality control of the viticultural-enological chain - instrumental analysis module" (Controllo di qualità della filiera viticola-enologica – modulo di analisi strumentali) bachelor's degree in Viticulture and Enology of the University of Palermo, 60 hours in Italian;

PUBBLICAZIONE

1. Río Segade, S., Vilanova, M., Giacosa, S., Perrone, I., Chitarra, W., Pollon, M., Torchio, F., Boccacci, P., Gambino, G., Gerbi, V., & Rolle, L. (2017). Ozone Improves the Aromatic Fingerprint of White Grapes. *Scientific Reports*, 7(1), 16301;
2. Asproudi, A., Ferrandino, A., Bonello, F., Vaudano, E., Pollon, M., & Petrozziello, M. (2018). Key norisoprenoid compounds in wines from early-harvested grapes in view of climate change. *Food Chemistry*;
3. Giacosa, S., Ossola, C., Botto, R., Segade, S. R., Papissoni, M. A., Pollon, M., Gerbi, V., & Rolle, L. (2018). Impact of specific inactive dry yeast application on grape skin mechanical properties, phenolic compounds extractability, and wine composition. *Food Research International*;
4. Englezos, V., Rantsiou, K., Cravero, F., Torchio, F., Pollon, M., Fracassetti, D., Ortiz-Julien, A., Gerbi, V., Rolle, L., & Cocolin, L. (2018). Volatile profile of white wines fermented with sequential inoculation of *Starmerella bacillaris* and *Saccharomyces cerevisiae*. *Food chemistry*, 257, 350-360;
5. Pollon, M., Torchio, F., Giacosa, S., Segade, S. R., & Rolle, L. (2019). Use of density sorting for the selection of aromatic grape berries with different volatile profile. *Food chemistry*, 276, 562-571;
6. Segade, S. R., Vilanova, M., Pollon, M., Giacosa, S., Torchio, F., & Rolle, L. (2018). Grape VOCs response to postharvest short-term ozone treatments. *Frontiers in plant science*, 9;
7. Englezos, V., Rantsiou, K., Torchio, F., Pollon, M., Giacosa, S., Segade, S. R., Gerbi, V., Rolle, L., & Cocolin, L. (2019). Effectiveness of Ozone against Different Strains of *Brettanomyces bruxellensis* on Postharvested Winegrapes and Impact on Wine Composition. *American Journal of Enology and Viticulture*, ajev-2019;

8. Englezos, V., Pollon, M., Rantsiou, K., Ortiz-Julien, A., Botto, R., Segade, S. R., Giacosa, S., Rolle, L., & Cocolin, L. (2019). *Saccharomyces cerevisiae*-*Starmerella bacillaris* strains interaction modulates chemical and volatile profile in red wine mixed fermentations. *Food Research International*, 122, 392-401;
9. Englezos, V., Cachón, D. C., Rantsiou, K., Blanco, P., Petrozziello, M., Pollon, M., Giacosa, S., Rio Segade, S., Rolle, L., & Cocolin, L. (2019). Effect of mixed species alcoholic fermentation on growth and malolactic activity of lactic acid bacteria. *Applied microbiology and biotechnology*, 103(18), 7687-7702;
10. Russo, P., Englezos, V., Capozzi, V., Pollon, M., Segade, S. R., Rantsiou, K., Spano, G., & Cocolin, L. (2020). Effect of mixed fermentations with *Starmerella bacillaris* and *Saccharomyces cerevisiae* on management of malolactic fermentation. *Food Research International*, 109246;
11. Pettinelli, S., Pollon, M., Costantini, L., Bellincontro, A., Rio Segade, S., Rolle, L., & Mencarelli, F. (2020). The effect of flotation and vegetal fining agents on the aromatic characteristics of Malvasia del Lazio (*Vitis vinifera* L.) wine. *Journal of the Science of Food and Agriculture*;
12. Bellincontro, A., Pollon, M., Segade, S. R., Rolle, L., & Mencarelli, F. (2021). Volatile Organic Compounds in Sweet Passito Wines as Markers of Grape Dehydration/Withering/Drying Process. *American Journal of Enology and Viticulture*, 72(2), 152-163;
13. Lanati D, Cascio P, Pollon M, Corona O, Marchi D (2021). Effect of leaf removal and ripening stage on the content of quercetin glycosides in Sangiovese grapes. *OENO ONE*, vol. 55, p. 71-81, ISSN: 2494-1271, doi: 10.20870/oeno-one.2021.55.4.4708;
14. Donato Lanati, Patrizia Cascio, Matteo Pollon, Onofrio Corona, Dora Marchi (2022). Solubility of Quercetin in Wines. *SOUTH AFRICAN JOURNAL FOR ENOLOGY AND VITICULTURE*, ISSN: 0253-93;
15. Englezos V, Mota-Gutierrez J, Giacosa S, Segade SR, Pollon M, Gambino G, Rolle L, Ferrocino I, Rantsiou K (2022). Effect of alternative fungicides and inoculation strategy on yeast biodiversity and dynamics from the vineyard to the winery. *FOOD RESEARCH INTERNATIONAL*, vol. 162, ISSN: 0963-9969, doi: 10.1016/j.foodres.2022.111935 EA OCT 2022;
16. Malvano, F, Corona, O, Pham, PL, Cinquanta, L, Pollon, M, Bambina, P, Farina, V, Albanese, D (2022). Effect of alginate-based coating charged with hydroxyapatite and quercetin on colour, firmness, sugars and volatile compounds of fresh cut papaya during cold storage. *EUROPEAN FOOD RESEARCH AND TECHNOLOGY*, vol. 248, p. 2833-2842, ISSN: 1438-2377, doi: 10.1007/s00217-022-04093-w;
17. 17. Petrozziello M, Rosso L, Portesi C, Asproudi A, Bonello F, Nardi T, Rossi AM, Schiavone C, Scuppa S, Cantamessa S, Pollon M, Chiarabaglio PM (2022). Characterisation of Refined Marc Distillates with Alternative Oak Products Using Different Analytical Approaches. *APPLIED SCIENCES*, vol. 12, ISSN: 2076-3417, doi: 10.3390/app12178444

AMBITI DI RICERCA

-Wine technology;

-Grape and wine aroma compounds and precursors of them;

-Grape and wine polyphenols;

-Food aroma compounds;

-Wine chemistry;

-Food chemistry.