

ILARIA LIMONI CALLAI

PERSONAL PROFILE

Tel 339 5826234 Address Via A. Doria, 29 57016 (LI), Italy E-mail ilarialimonicallai@gmail.com Birth 3/6/1991

☆ SKILLS PROFILE

Excellent ability to work in groups and adapt to new work environments. Good communication skills and good relationship with clients.

English B2, Spanish B2, French A2.

Good knowledge of office system. Ability to manage a social page for commercial and promotional purposes. Knowledge of graphics programs (es. Corel Draw).

Drive licence B

Master in Management and marketing of wineries. | 1/2022- in progress University of Florence, Agricultural school, Piazzale delle Cascine 18, Firenze, Italy

Course in Wine tourism Management | 10/2020-12/2020. www.associazioneitalianaturismoenogastronomico.com

Course in agritourism and food and beverage experience | 10/2019-11/2020 C.I.A. Confederazione Italiana Agricoltori, Via Rossini, 37, Cecina, Italy

➢ EDUCATION

Bachelor's degree in Viticulture and Oenology |9/2012 -04/2020 Vote 110/110 cum laude

Thesis: 'Wine shops and their wine sale strategies.'

University of Pisa, Dipartimento di scienze agrarie, alimentari e agroforestali, Via del Borghetto 80, Pisa, Italy

Language school | 2005-2010 Vote 82/100 Via Ambrogi, Cecina, Italy

B WORK EXPERIENCE

Agricultural worker and cellar hand

Colline Di Sopra | 8/2021-10/2021 Harvest, spontaneous fermentation, pumping-over, racking, setting up new barriques, binding of vine shoots. www.collinedisopra.com, via delle colline, 17, 56040 Montescudaio, (PI), Italy

Promoter G.D.O.

Trade s.r.l. | 12/2019- in progress Hospitality and products description. Via Boezio, 4/C, 00193, Rome, Italy

Stage in hospitality and sale

Guado al Tasso | 8/2020-10/2020 Wines description and enhancement, table tasting setting up, sale and back office: inventory and tasting reservation. www.antinori.it, via Bolgherese, località San Walfredo, 57022, Bolgheri, (L1), Italia

Laboratory technician

Enolab s.r.l. | 9/2016-12/2018 Grape and wine chemical analysis, fermentation monitoring, SO2 monitoring, tartaric stability, protein stability, colour stability, FOSS. www.eno-lab.it, via Raffaello Sanzio, 24/26, 56033, Capannoli (PI), Italy

Stage as laboratory technician

Enolab s.r.l. | 8/2015-10/2015 Grape and wine chemical analysis, fermentation monitoring, SO2 monitoring, tartaric stability, protein stability, colour stability, FOSS. www.eno-lab.it,_via Raffaello Sanzio, 24/26, 56033, Capannoli(PI), Italy

Stage as cellar hand

La Regola | 9/2014 Harvest, fermentation, yeast inoculation, fermentation monitoring, pumping-over. www.laregola.com, via A. Gramsci, 1, 56046, Riparbella (PI), Italy

CERTIFICATES AND AWARDS

- HACCP 16 h| 6/2020
- Privacy certificate(reg U.E. n. 679/2016) | 7/2020

C.I.A. Confederazione Italiana Agricoltori Via Rossini, 37, Cecina, Italy

PRIVACY AND PERSONAL DATA

I authorize the processing of personal data present in the CV pursuant to Legislative Decree. Lgs. 101/2018 and of the GDPR (EU Regulation 2016/679).

Signature

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