



LETIZIA MOSCONI

12/03/1997

Carreer summary

24/01/2023-31/12/2023

Assistant winemaker • **"Buccia Nera"** in Arezzo • Coordinator of cellar practices with a constant interface with the winemaker. Manager of the bottling department. Role that helped me significantly to develop my organizational and leadership skills. Help in tourist reception with tours of the estate and guided tastings, especially in English.

01/02/2022-31/12/2022

Cellar hand • **"Tenuta sette ponti"** in Castiglion Fibocchi (AR) • Responsible for all cellar tasks, from handling the masses to bottling, with notable improvement in the refinement and stabilization of the wines.

23/08/2021-30/10/2021

Assistant winemaker • **"Banfi"** in Montalcino (SI) • Responsible for experimental micro-vinification department and for drying cell for the grapes. Laboratory assistant.

26/04/2021-31/07/2021

Barman • **"Café du Monde"** in Lucignano (AR) •

24/08/2020-31/10/2020

Cellar hand • **"Banfi"** in Montalcino (SI) • Responsible for experimental micro-vinification department and for drying cell for the grapes.

26/08/2019-31/10/2019

Laboratory assistant • **"CREA-AR"** in Arezzo • Assistant for wine research, help in sampling tasks in the vineyard for the collection of samples and for carrying out basic laboratory analyses, HPLC and spectrophotometry.

27/08/2018-05/11/2018

Cellar hand • **"Villa S. Anna"** in Montepulciano (SI) • Carrying out of all cellar duties during the harvest time, from the reception of the grapes to bottling.

Education

01/2024-currently attending

Master in management and marketing of wineries, Università degli studi di Firenze, Tuscany, Italy

2016-2020

Viticulture and enology, Università degli studi di Firenze, Tuscany, Italy

- Technical roles such as vineyard management and winery operations. Operator in the marketing of products and equipment for the wine sector, operator for the evaluation of wine products, analyst in the wine sector.
- Graduated with 110/110 with honors.



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Job skills

Perfect autonomy in cellar practices both at a decisional and practical level. Excellent tasting skills acquired through participation in the university's internal PANEL and in the second level sommelier course with the AIS association. As well as with the tasting activities carried out in the cellar.

Personal skills

Strong adaptability in the workplace and in teams of colleagues. Speed of apprehension. Great in problem solving. Good at working both in groups and alone but also as a team leader. Excellent work management under stress.

Languages

Fluent in english thanks to years of study abroad during high school in **"Ballybay community college"** in Ireland.

IT

Good IT skills and in-depth knowledge of the Microsoft Office programs.