



Antonio Maria Fioretti

DOCTOR IN VITICULTURE AND OENOLOGY

PROFILE


I have always been passionate about the wine world since I was a child and I have had experiences in different wine areas to learn different techniques on wine production and sales. I was involved in every phase of the process, from the vineyard to the cellar and also to direct sales.

I have done the second level of the sommelier course and I plan to finish the third level this year. I am currently specializing. thanks to a master's degree with the University of Florence, in management and marketing of wineries, to allow me to expand my knowledge and skills.

I am a curious guy, I have a great desire to learn and get involved, so I am looking for an experience that allows me to grow professionally and increase my passion for this sector.

PERSONAL INFORMATION

 Born in Foggia, Italy, 09/09/2002

 Via d'Orsi, 4 Orta Nova, 71045

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 antonio.fioretti.21@gmail.com

LANGUAGES

Italian Natal 

English B2 

Franch A2 

CERTIFICATES

Level B2 linguistic of English

University of Trento – C3A Foundation
E.Mach - Italy 2024

2st level Sommelier course

AIS Associazione Italiana Sommelier -
Locorotondo – Italy 2020

SOFT SKILLS

- Flexibility and adaptability
- Team working
- Organizational and decision-making skills
- Communication and relational skills
- Propensity for learning and innovation

WORK EXPERIENCE

Domus Hortae | Orta Nova, Italy

WINEMAKER ASSISTENT/ SHOP ASSISTANT/ SALES AND HOSPITALITY

Domus Hortae is my family cellar, I have done all the processes of wine production, from the harvest to bottling and sale of the final product.

I have also participated in several events around Italy and carried out several guided tours of the winery that have allowed me to develop communication skills with customers.

Champagne Larmandier-Bernier | Vertus, France

WINEMAKER ASSISTANT

08 / 2023 – 10 / 2023

- Fermentation managemant
- Analysis of must (sugar, acidity, sulfur dioxide, APA)
- Corrections of must
- Disgorgement and bottoling
- Logistics managemant

Distilleria Marzadro

| Rovereto, Italy

MASTER DISTILLER

09 / 2024 – 11 / 2024

- Fermentation managemant
- Acidity correction
- Lees filtration
- Managemant of the distillation of grape marc and lees
- Packaging and bottoling

EDUCATION

Master of Management & Marketing of wine business

University of Florence – Florence, Italy

2025 – ongoing

Gratuated in Viticulture and Oenology

University of Trento – C3A Foundation E.Mach, Italy 2021 – 2024

Final grade: 110/110 cum laude

Thesis: "Experiences of using *Kluyveromyces marxianus* in sequential inoculation in white winemaking"

High school Agronomy Diploma

Agricultural Technical Institute "IISS Basile Caramia Gigante" – Locorotondo, Italy
2016 - 2021

Graduation grade: 100/100