



Antonio Maria Fioretti

DOCTOR IN VITICULTURE AND OENOLOGY

PERSONAL INFORMATION

Born in Foggia, Italy
09/09/2002

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📍 Via D'Orsi 4, Orta Nova

LANGUAGES

- Italian (Natal)
- English (B2)
- French (A2)

CERTIFICATES

Level B2 linguistic of English
University of Trento -
Trento, Italy 2024

2st level Sommelier course AIS
Associazione Italiana Sommelier -
Locorotondo, Italy 2020

Vine pruning course
Agricultural T. Institute "IISS Basile
Caramia" - Locorotondo, Italy 2020

Olive tree pruning course
Agricultural T. Institute "IISS Basile
Caramia" - Locorotondo, Italy 2020



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 have always participated to different wine fairs (Vinitaly, Slow Wine, Borgo diVino) to know different wine, industry trends, and the dynamics of the wine market and consumer engagement.

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.



WORK EXPERIENCE

Locale Firenze | Firenze, Italy 05/2025 - ongoing
Assistant Sommelier / Dining Room Support

- Assisted the head sommelier in wine selection and cellar organization
- Wine service during meals and explanation of wine
- Actively supported the front-of-house team by helping with table service, guest interactions, and ensuring a smooth and high-quality dining experience.

Distilleria Marzadro | Rovereto, Italy 09/2024 - 11/2024
Master distiller

- Fermentation management
- Acidity correction
- Lees filtration
- Management of the distillation of grape marc and lees
- Packaging and bottling

Champagne Larmandier Bernier | Vertus, France 08/2023 - 10/2023
Winemaker assistant

- Grape quality control and then fractionation of the must.
- Fermentation management and correction of the must with sugar and thiamine
- Analysis of must (sugar, acidity, sulfur dioxide, APA)
- Disgorgement and bottling.
- Logistics management

School Winery | Locorotondo, Italy 09/2019 - 06/2021
Winemaker assistant / Vineyard worker

- Participated in hands-on vineyard and cellar work as part of a school-run wine production program.
- Carried out grape harvesting
- Vine pruning
- Analysis of must and wine in laboratory (sugar, acidity)

SKILLS

- Flexibility and adaptability
- Propensity for learning and innovation
- Team working
- Organizational and decision making skills
- Communication and relational skills
- Critical Thinking
- Proficient in Microsoft Office (Word, Excel, PowerPoint)



EDUCATION

Master of Management & Marketing of wine business

University of Firenze | Firenze, Italy 2025 - ongoing

Gratuated in Viticulture and Oenology (L-25)

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 2016 - 2021

Gigante” – Locorotondo, Italy

Final grade: 100/100