

# Davide Sarti

Verona - Italy • 19/04/1995, M • Phone: +39 348 045 4333 • [sartidavide@outlook.it](mailto:sartidavide@outlook.it)

---

## Career overview

- 1<sup>st</sup> Level Master degree in Management and Marketing of wine companies at University of Florence.
- I worked 4 months in a Californian winery for the 2018 vintage.
- I worked 3+3 months in Australia for the 2018 vintage. My employer was satisfied with my job and asked me to stay longer until my Visa expired.
- Bachelor degree in Viticultural and Oenological Science and Technology. Studies were completed according to the university program in the three years. Graduated with honors.
- My university experience has been strengthened thanks to several winery experiences. I have worked in central Italy supervising the process of making Chianti Classico and, in the North of Italy, I worked in a well-known winery specialized in the production of Amarone and Prosecco.
- I have successfully attended an extracurricular course to become a professional wine taster. I took part in several wine contests as a judge.



---

## Skills

- Active Learning
- Time Management
- Organization
- Detail Oriented
- Team working
- Communication
- Interpersonal Skills
- Work ethic
- Knowledge of winery equipment
- Knowledge of lab instruments

---

## Professional Experience

**LAW ESTATE WINES**, Paso Robles, **CALIFORNIA - USA:** 8/2018 to 11/2018  
*Winery and Wine Shop*

Work position: **Cellar hand and Lab Technician**

---

**PFEIFFER WINES**, Rutherglen, **VICTORIA - AUSTRALIA:** 2/2018 to 8/2018  
*Winery and Wine Shop*

Work position: **Cellar hand**

---

**MASI AGRICOLA SPA**, Gargagnago di Valpolicella, **VERONA - ITALY:** 9/2017 to 11/2017  
*Winery and Wine Shop*

Work position: **Cellar hand**

---

**CASTELLO DI AMA SRL**, Gaiole in Chianti, **SIENA - ITALY:** 8/2016 to 11/2016  
*Winery, Wine Shop and Restaurant*

Work position: **Cellar hand and Lab Technician**

---

**CANTINA VALPOLICELLA NEGRAR SCA**, Negrar, **VERONA - ITALY:**

9/2015 *Winery and Wine Shop*

Work position: **Cellar hand**

---

**CECA ITALIANA SRL – ARKEMA GROUP**, Legnago, **VERONA - ITALY:**

2/2014

Chemical Industry, Regeneration of Activated Carbon

Work position: Lab Technician **Intern** for quality control

---

## Technology

**Software:** Nitro Pro (pdf editor), MS Office (Word, Excel, PowerPoint), Email, Social Media (Instagram, Facebook, Twitter, LinkedIn), Audio Editing (Cubase, Track Live)

---

## Education

UNIVERSITY OF FLORENCE, FLORENCE, Italy 01/2019-12/2019

**1st Level Master degree in Management and Marketing of wine companies,**

- Major: Wine Companies Management, Wine Marketing, Wine Economy
- Minor: Oenology, Viticulture
- Graduate mark: in progress

UNIVERSITY OF VERONA, Verona, Italy 10/2014-11/2017

**Bachelor's degree in Viticultural and Oenological Science and Technology,**

- Major: Oenology, Viticulture
- Minor: Wine marketing
- Graduate mark: 110/110 cum laude

ORGANIZZAZIONE NAZIONALE ASSAGGIATORI DI VINO, Verona, Italy 01-04/2017

**Wine tasting course,**

- Major: Wine tasting techniques and evaluation
- Minor: Oenology – red and white vinification

SILVA-RICCI HIGHER TECHNICAL INSTITUTE, Verona, Italy 09/2009-07/2014

**Degree in Industrial Chemistry,**

- Major: Inorganic and Organic Chemistry
  - Minor: Industrial chemical technologies
  - Graduate mark: 100/100
- 

Driver License • Available for Relocation





January 29, 2019

### To Whom It May Concern

I am writing this letter to introduce Davide Sarti and recommend him for a position in wine production and related positions. Davide has assisted us here at Law Estate for the 2018 harvest season and done a stellar job. Davide arrived with a very good technical understanding of grape growing and winemaking. Being a small winery we needed someone that would be able to complete any and all tasks ranging from vineyard work and sampling to red cap management, pressing, racking, punch downs and general winery work and sanitation. Davide has answered the call and performed beyond expectation.

Davide's passion and enthusiasm for his work and wine is obvious and genuine. He was always very punctual, thorough, efficient, communicative and energetic, Davide has a great sense of what needed to be done in the winery, being able to finish and complete all jobs given to him unsupervised and with great attention to detail.

It has been a pleasure working with Daivde and I strongly recommend hiring him. If you have any questions please don't hesitate to contact me at 805 226 9200.

Sincerely,

A handwritten signature in black ink, appearing to read "Philipp Pfunder", with a long horizontal flourish extending to the right.

Philipp Pfunder

Winemaker

14<sup>th</sup> December 2018.

To Whom It May Concern:

Davide Sarti was in the employ of Pfeiffer Wines for the period 05/02/2018 to 03/08/2018. Pfeiffer Wines is a family owned and operated winery within the Rutherglen region, making premium sparkling, white, red and fortified wines.

Davide was employed as a cellar hand during the 2018 vintage and for three months post vintage.

Davide's duties included:

- Crushing and standard additions
- Pressing operations
- Yeast inoculations
- MLF inoculations
- Pump work – racking, transfers, blending
- Barrel work – emptying, cleaning, filling, topping
- General additions
- Sterilization of tanks and equipment
- Sampling
- Bottling and labelling
- Fortification
- Pump overs, plunging and pigeage (foot treading)
- Tanker loading/unloading
- Flotation
- Fining trials
- Tasting ferments and finished wines
- Tasting and blending wines

Davide has an excellent work ethic. He seeks to find work at all times. Davide has very good attention to detail. He was polite, kind and thoughtful of others. Davide can work alone and is excellent in a team, always willing to help others and involve others in the job.

Davide worked very long hours in the vintage period without complaint. He was flexible in his role, easy to get along with and fitted into the team environment.

Davide is keen to learn, both practically in the cellar, theoretically and also through tasting. He is a thoughtful and considerate winemaker, with a strong desire to succeed, which I believe will serve him very well throughout his career.

I believe that Davide would make a fine addition to a winemaking or cellar team.

It was a pleasure to have had Davide work at Pfeiffer Wines. We are grateful for his contribution to the success of vintage 2018, and wish him all the best for what I imagine will be a long and successful career in the wine industry.

Please contact me if you need further information on [jen@pfeifferwines.com.au](mailto:jen@pfeifferwines.com.au).

Yours sincerely,

Jennifer Pfeiffer  
Winemaker  
Pfeiffer Wines

Valgatara di Marano V.la (VR)

September 25, 2017

To Whom it may concern,

Dr. Davide Sarti was employed by Masi Agricola S.p.a., in Marano di Valpolicella winery, Verona (IT).

Masi Agricola is a leader in production of Amarone della Valpolicella Classico and in "Appassimento" technique wines. ([www.masi.it](http://www.masi.it))

He is working with Masi as cellar hand, involved in the vinification process of white and red grapes (in particular Pinot Grigio and Valpolicella) and charged of transferring the grapes selected for our Amarone wines in drying lofts, and verifying their quality and health.

He started his working experience the 28<sup>th</sup> of August 2017 and He will work in Masi till November 2017.

During his work experience, he has proven to be reliable, punctual, accurate in work, suitable for working in team, able to solve problems.

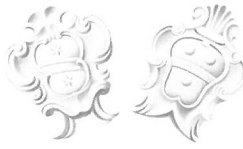
He has carried out the following activities: crushing of dried grapes, preparation of starter yeasts, preparation of laboratory samples, racking, pumpover, cleaning and sanitation of tanks and equipment, clarifications, work on wine aging in barrel, working in the storage of grapes dedicated to the "appassimento" process (drying).

Please contact me at my mail address if you need more details about Davide working experience.

Andrea Tella

Enologo

  
[andrea.tella@masi.it](mailto:andrea.tella@masi.it)



# CASTELLO DI AMA

SIENA - ITALY

27th September 2017

Castello di Ama s.r.l.  
Località Ama, snc,  
Gaiole in Chianti, Siena - Italia  
53013

**OBJECT: REFERENCE LETTER FOR DAVIDE SARTI**

---

Castello di Ama winery is located in Tuscany (IT). We are specialized in Chianti Classico wine production and Super Tuscan ([www.castellodiama.com](http://www.castellodiama.com)).

With this letter, we want to guarantee that Mr. Davide Sarti, born in Legnago (VR) on April 19<sup>th</sup> 1995, has worked in our winery from August 22<sup>nd</sup> 2016 to November 1<sup>st</sup> 2016 as a cellar hand.

During his work at Castello di Ama, he has proven to have good learning skills, versatility –he has also worked as a laboratory assistant- and has proven to have a strong sense of duty.

Our work relationship with Mr. Sarti ended when he finished his internship, designated by the University of Verona. He also worked extra shifts in order to develop his professional skills, according to his ambitions.

For more details, please contact me.

L'enologo Dr. Marco Pallanti

**Castello di Ama s.r.l. Società Agricola**

Cap. soc. 3.900.000,00 i.v. - C.F. e nr. R.I 02098290584 - P.IVA 00884000522  
53013 Gaiole in Chianti (Siena) tel.: +39 0577 746031 - fax +39 0577 746849  
[www.castellodiama.com](http://www.castellodiama.com) - [info@castellodiama.com](mailto:info@castellodiama.com)