

First name: Maurizio Family name: Ugliano

Date of birth: 02.09.1972 Place of birth: Napoli (NA)

Scopus bibliometric parameters

Documents: 98

Citations : 4565 total citations from 3225 documents

h-index: 38

Subject areas: Agricultural and Biological Sciences , Chemistry , Biochemistry, Genetics and Molecular Biology, Immunology and Microbiology

Curriculum Vitae

Maurizio Ugliano holds a position of Full Professor at the University of Verona – Department of Biotechnology, where he teaches Wine technology and processing and Wine identity and typicality, and conducts research in wine chemistry and biochemistry. His current research is in the fields of factors determining the expression of wine aroma characteristics, of food oxidation chemistry, and of rapid methods for wine analysis.

He obtained a degree in Food Science and Technology in 1998 at University of Naples ‘Federico II’ (Italy), with a thesis on the use of cooling technologies for purification of air from cooking-derived odor compounds. In the period 1999-2000 he worked as research assistant at the Department of Food Science of University of Naples, in the area of food analytical chemistry. In 2000 he was ‘*visiting scientist*’ at Instituto de Investigaciones Marinas in Vigo (Spain). In 2001 he begins working in the field of wine science, investigating the release of aroma compounds from odorless precursors by *Saccharomyces cerevisiae* and *Oenococcus oeni*. In 2002 he obtains a PhD grant at University of Foggia (Italy), where he starts a project on aroma-related enzymatic activities in wine yeast and bacteria. In 2004 he is ‘*visiting student*’ at the Australian Wine Research Institute (AWRI) in Adelaide (Australia). In 2005 he obtains a PhD in Food Biotechnology at the University of Foggia. In late 2005 he obtains a post-doctoral fellow position at the Australian Wine Research Institute, working on a project on yeast nitrogen metabolism and its relationship with wine aroma composition. In the period 2008-2010 he works as research scientist at the AWRI, continuing the research on yeast nitrogen metabolism and leading a project on wine aroma and phenolic development during bottle storage. In September 2010 he obtains a position as Enological Research Manager at Nomacorc, based in Rodilhan (France). The position involves management of research programs on the study of wine bottle aging

chemistry and the development of novel analytical tools for the wine industry. Since 2015 he is professor at the University of Verona.

He acts regularly as reviewer for Journal of Agricultural and Food Chemistry, Australian Journal of Grape and Wine Research, Food Chemistry, American Journal of Enology and Viticulture, Food Microbiology, LWT, Journal of Chromatography A, Analytica Chimica Acta.

He is included in the Stanford top 2% world scientists ranking.