

University Academic Curriculum Vitae

Personal information

Matteo Mario SCAMPICCHIO

Place and date of birth: **Milan (Italy), 23.05.1975**

Nationality: **Italian**

Working address: **Piazza Università, 1– 39100 Bolzano (Italy)**

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Education since leaving school

- **2001, Laurea Magistrale (Master degree, five-year degree)**
Tecnologie Alimentari, University of Milan (Italy)

2002-2005, PhD Scholarship in Food Biotechnology

PhD in Food Biotechnology, University of Milan (Italy)

2005, PhD degree in Food Biotechnology

PhD in Food Biotechnology, University of Milan (Italy)

Present appointment

- Title of appointment: **Professor**
- Start of appointment: **1st April 2018**
- Level of appointment: **Full Professor**
- Employer: **Free University of Bozen-Bolzano**
- Brief description of responsibilities:

His main activities include:

- (1) Teaching at the Bachelor, Master and PhD level
- (2) Research in the field of food technology
- (3) Member of the Study Council of the PhD in Food Engineering and Biotechnology
- (4) Member of the Study Council of the Master Course in Food Science for Innovation and Authenticity

Professional experience

Chronological list of all previous employments (each with job title, starting and finishing dates, level, employer, responsibilities)

From/to	Job title	Name of academic Institution	Academic level	responsibilities
2017	EU Expert	Committee of Regions (CoR)	Professore II fascia	Consultant for the President of the Province of Bolzano Arno Kompatscher (Rapporteur for the CoR)
2010-to date	Associate Professor	Free University of Bolzano	Professore II fascia	Research /Teaching
2006-10	Researcher (tenured)	Univ. degli Studi di Milano	Researcher	Research
2005	Technical expert	Ministero degli Affari Esteri	-	Consultant
2006	Visiting researcher	Arizona State Univ., Phoenix, USA	Post-Doc	Research
2004-05	Visiting researcher	New Mexico State Univ., Las Cruces, USA	Post-Doc	Research
2000	Stage	Latterie Friuli	Private	Food Quality Control

		(Campoformido, Udine)	Company	
1999	Stage	Metro Cash&Carry (S. Donato, Milano)	Private Company	Food Quality Control

Experience in academic teaching

Courses in the last five years

Summary of significant personal achievements in teaching.

Q.: Does the teacher explain the subject clearly?

Or: Is the general assessment of the teacher positive?

Results are the sum of the percentages from the answer "Generally Yes", "Definitely Yes".

Academic Year 2012/13

Academic year	Semester	Course	Credits	Evaluation
2012/13	2	Fruit Quality and Human Nutrition	6	n.a.
2012/13	1	Microbiologia e tecnologie alimentari (40141) - Food technology (40141A)	6	87,5

Academic Year 2013/14

Academic year	Semester	Course	Credits	Evaluation
2013/14	2	Quality Control for the Food Industry (43025)	3	80
2013/14	2	Fruit Quality and Human Nutrition	3	n.a.
2013/14	1	Microbiologia e tecnologie alimentari (40141) - Food technology (40141A)	6	100

Academic Year 2014/15

Academic year	Semester	Course	Credits	Evaluation
2014/15	2	Introduction to alcoholic beverage technology (43033)	3	n.d.
2014/15	2	Post-harvest chain management: Fruit processing	3	n.a.
2014/15	1	Microbiologia e tecnologie alimentari (40141) - Food technology (40141A)	6	93

Academic Year 2015/16

Academic year	Semester	Course	Credits	Evaluation
2015/16	2	Introduction to alcoholic beverage technology (43033)	3	n.a.
2015/16	2	Post-harvest chain management: Fruit processing	3	n.a.
2015/16	1	Microbiologia e tecnologie alimentari (40141) - Food technology (40141A)	6	86

Academic Year 2016/17

Academic year	Semester	Course	Credits	Evaluation
2016/17	2	Tecnologie alimentari (43049)	6	n.a.
2016/17	2	Post-harvest chain management: Fruit processing	3	n.a.
2016/17	1	Industrie Agrarie (43045)	6	n.a.

Further Teaching

- 2017-2018 (on-going), Lead project of "**Alternanza Scuola Lavoro**" (commi 33 ai commi 43 della legge 107/2015, La Buona Scuola) together with the Istituto di Istruzione secondaria di secondo grado "Gandhi" via K.Wolf, 38 - Merano (Meran, Italy). About 40 h of teaching and laboratory activities have been designed together with the teachers of the Istituto Gandhi and offered to the students (about 25 participants of the III year).
- Participation in quality of teacher for the project **JuniorUni**, that is hold yearly at the Free University of Bolzano (2011-2015). The project dealt with teaching to children of 6-8 years old. The subject was food technology. Two labs of bakery products and ice cream

preparations were developed.

- Teaching of the Course: "Science Cooking" (1 CFU) within the degree of "**Studium Generale**", that is a unibz interdisciplinary study programme available to the general public for those who wish to strengthen their knowledge in various fields of studies.

Postgraduate supervision (PhD level):

- 1) Solomon Mengistu Lemma. University of Bolzano (2012 - 2015) PhD student; subject area: Food Technology, thesis discussed in 2015: "Nanomaterials for food technology applications"
- 2) Marco Mason. University of Bolzano (2013 - 2017) PhD student; subject area: Food Technology, thesis subject: "Thermal degradation kinetic of food".
- 3) Kamrul Hasan. University of Bolzano (2013 - 2017) PhD student; subject area: Food Technology, thesis subject: "Reaction calorimetry applied to oxidation".
- 4) Maria Chiara Armani. University of Bolzano (2014 - 2017) PhD student; subject area: Food Technology, thesis subject: "Bio-nano-catalytic membranes".
- 5) Mohammad Asaduzzaman. University of Bolzano (2014 - 2017) PhD student; subject area: Food Technology, thesis subject: "Rapid Methods based on VOC detection for Food Quality Control".
- 6) Martina Bodner. University of Bolzano (2016 - ongoing) PhD student; subject area: Food Technology, thesis subject: "Rapid Methods for Food Quality Control".
- 7) Monika Tomkovics. University of Bolzano (2016 - 2017) PhD student; subject area: Food Technology, thesis subject: "Chemometric approaches to test the oxidative stability of wines".
- 8) Shahin Benasaz. University of Bolzano (2018 - ongoing) PhD student; subject area: Food Technology, thesis subject: "Optimizing a Nano Emulsion System for Encapsulation of Bioactive compounds for Food Fortification".
- 9) John Ndayishimiye. University of Bolzano (2018 - ongoing) PhD student; subject area: Food Technology, thesis subject: "Supercritical Carbon Dioxide Extraction and Microencapsulation of Bioactive Compounds from Food By-products".
- 10) Azizul Haque. University of Bolzano (2018 - ongoing) PhD student; subject area: Food Technology, thesis subject: not yet started.

Other academic responsibilities

Internal appointments to faculty and university boards

- **(2017 – on going)** Member of Study Council of the Studium Generale (unibz).
 - **(2016 – on going)** Member of the Working Group on the Prevention and Protection Service (ASPP, Addetto al Servizio di Prevenzione e Protezione degli Infortuni) at the Free University of Bolzano.
 - **(2014 – on going)** Member of the Coordinator Committee of the Italian Phd in Food Science, Technology and Biotechnology
 - **(2011 – on going)** Member of the International PhD in "Food Engineering and Biotechnology". Free University of Bolzano; (2011 to date).
 - **(2017 – on going)** Member of the PhD program in Management of the mountain Environment (DOT10C3958). Free University of Bolzano; (2011 to date).
 - **(2017)** Nominated by the Faculty Council to take part to the Working Group for the development of the new International Master Programme on "Food Technology".
 - **(2012 – 2016)** President of the Laboratory Commission for the Faculty of Science and Technology.
 - **(2016)** Member of the Working Group to develop the new unibz Regulation on: "Management and protection of health and safety in
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teaching and research laboratories".

- **(2013 – 2015)** Member of the State Examination Commission of unibz.
- **(2012 – on going)** Nominated by the Rector for developing the strategic plan: "*Gli ambiti di ricerca del futuro Parco tecnologico*" for the field in Food Technology (2012).
- **(2012 - 2016)** Member of the Professors/Agronomists Committee for the state examination for the habilitation to practice as Agronomist and Doctor of Forestry. Free University of Bolzano.
- Member of more than 20 Commissions for the recruitment of researchers and post-docs.

Other external appointments

- Nominated by the *Assessorato all'artigianato, industria, commercio e turismo* as member of the Technical Commission for Grappa products, EOS, Province of Bolzano (Decreto n. 22 del 11.01.13)
- Nominated by the *Assessorato all'artigianato, industria, commercio e turismo* as member of the Technical Commission for Beer products, Provincia Autonoma di Bolzano (Decreto n. 550 del 09.09.13)
- Nominated by the *Assessorato all'artigianato, industria, commercio e turismo* as member of the Technical Commission for Fruit products, Provincia Autonoma di Bolzano.
- In July 2016, he was appointed by the President of the Province Arno Kompatscher of the Autonomous Province of Bolzano as expert for developing an EU Opinon paper titled: "*Towards a sustainable EU Food Policy That Creates jobs and growth in Europe's Regions and Cities*" This Opinion will be presented at the European Commission in March 2017.
- He is vice-coordinator of the Capacity Building program 2014-2018 or the Technological Park of Bolzano.

Responsibilities for organizing conferences

- Organizer of the XXII Workshop on the Developments in the Italian PhD Research on Food Science Technology and Biotechnology, held in Bolzano, the 20-22 September 2017.
- Member and Chairman of the scientific/organizing Committee of the International Conference "Educating the Net Generation in the Life Sciences", held by the ICA Network for Innovation in Higher Education in the Life Sciences (ICA-Edu). Thursday 21 June & Friday 22 June 2012, Free University of Bolzano.

Memberships

Membership

- Member of ISEKI Food Association since (since 2010 to date).
- Member of SISTAL Società Italiana Scienze e Tecnologie Alimentari (since 2010 to date).
- Member of AITA Associazione Italiana Tecnologie Alimentari (since 2010 to 2014).

Reviewer of manuscripts for the following international journals

He is reviewer of several International Journals, including: Journal of Agricultural and Food Chemistry, Food Chemistry, Talanta, Biomolecules, Food Control, Sensors and Actuators, Electroanalysis, Microchimica Acta, Nano letters, etc.

* selected reference

- [1] Ferrentino, G., Asaduzzaman, M. & Scampicchio, M. M. (2018). Current technologies and new insights for the recovery of high valuable compounds from fruits by-products. *Critical Reviews in Food Science and Nutrition* 58(3), 386-404. 10.1080/10408398.2016.1180589.
- [2] Hasan, S. M. K., Asaduzzaman, M., Merkyte, V., Morozova, K. & Scampicchio, M. (2018). Simultaneous Kinetic and Thermodynamic-Based Assay to Determine the Hydrogen Peroxide (H₂O₂) Scavenging Activity of Berry Extracts by Using Reaction Calorimetry. *Food Analytical Methods* 11(2), 432-439. 10.1007/s12161-017-1014-z.
- * [3] Peinado, I., Mason, M., Biasioli, F. & Scampicchio, M. (2018). Hyphenation of proton transfer reaction mass spectrometry with thermal analysis for monitoring the thermal degradation of retinyl acetate. *Rapid Communications in Mass Spectrometry* 32(1), 57-62. 10.1002/rcm.7993.
- [4] Armellini, R., Compagnone, D., Scampicchio, M. & Pittia, P. (2017). Hydrogen and Atom Transfer Activity of Saffron Extracts by Square Wave Voltammetry. *Electroanalysis* 29(2), 521-528. 10.1002/elan.201600325.
- * [5] Asaduzzaman, M., Biasioli, F., Cosio, M. S. & Scampicchio, M. (2017). Hexanal as biomarker for milk oxidative stress induced by copper ions (vol 100, pg 1650, 2017). *Journal of Dairy Science* 100(5), 4193-4193. 10.3168/jds.2017-100-5-4193.
- [6] Baval, D., Dejmekova, H., Scampicchio, M., Zima, J. & Barek, J. (2017). Combination of Flow Injection Analysis and Fast Scan Differential Pulse Voltammetry for the Determination of Antioxidants. *Electroanalysis* 29(1), 182-187. 10.1002/elan.201600526.
- [7] Capozzi, V., Yener, S., Khomenko, I., Farneti, B., Cappellin, L., Gasperi, F., Scampicchio, M. & Biasioli, F. (2017). PTR-ToF-MS Coupled with an Automated Sampling System and Tailored Data Analysis for Food Studies: Bioprocess Monitoring, Screening and Nose-space Analysis. *Jove-Journal of Visualized Experiments* (123), e54075. 10.3791/54075.
- [8] Correa, A. R., Cuenca, M. M., Zuluaga, C. M., Scampicchio, M. M. & Quicazan, M. C. (2017). Validation of honey-bee smelling profile by using a commercial electronic nose. *Ingenieria E Investigacion* 37(3), 45-51. 10.15446/ing.investig.v37n3.59656.
- * [9] Ferrentino, G., Ramezani, M., Morozova, K., Hafner, D., Pedri, U., Pixner, K. & Scampicchio, M. (2017). Fining of Red Wine Monitored by Multiple Light Scattering. *Journal of Agricultural and Food Chemistry* 65(27), 5523-5530. 10.1021/acs.jafc.7601463.
- * [10] Haman, N., Longo, E., Schiraldi, A. & Scampicchio, M. (2017). Radical scavenging activity of lipophilic antioxidants and extra-virgin olive oil by isothermal calorimetry. *Thermochimica Acta* 658, 1-6. 10.1016/j.tca.2017.10.012.
- * [11] Haman, N., Romano, A., Asaduzzaman, M., Ferrentino, G., Biasioli, F. & Scampicchio, M. (2017). A microcalorimetry study on the oxidation of linoleic acid and the control of rancidity. *Talanta* 164, 407-412. 10.1016/j.talanta.2016.12.012.
- * [12] Hasan, S. M. K., Manzocco, L., Morozova, K., Nicoli, M. C. & Scampicchio, M. (2017). Effects of ascorbic acid and light on reactions in fresh-cut apples by microcalorimetry. *Thermochimica Acta* 649, 63-68.

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- [32] Capici, C., Mimmo, T., Kerschbaumer, L., Cesco, S. & Scampicchio, M. (2015). Determination of Cheese Authenticity by Carbon and Nitrogen Isotope Analysis: Stelvio Cheese as a Case Study. *Food Analytical Methods* 8(8), 2157-2162. 10.1007/s12161-015-0113-y.
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Book chapters

1. Book chapter: M. Stella Cosio, Simona Benedetti, Susanna Buratti, **Matteo Scampicchio** and Saverio Mannino, Application of the Electronic Nose in Olive Oil Analyses. In Victor R. Preedy and Ronald Ross Watson, editors: *Olive Oil in Health and Disease Prevention*, Oxford: Academic Press, 2010, pp. 553-559.
2. Book chapter. Title: "*Chapter 8 - Electronic Noses and Tongues*". M.S. Cosio, **M. Scampicchio**, S. Benedetti. In: *Chemical analysis of food: techniques and applications*. 2012. Edited by Yolanda Picó. (ISBN 978-0-12-384862-8)
3. Book chapter. Title: "*Chapter 60 - Application of the Electronic Nose in Olive Oil Analyses*". M.S. Cosio, S. Benedetti, S. Buratti, **M. Scampicchio**, S. Mannino. Editor: V.R. Preedy, R.R. Watson. In: *Olive Oil in Health and Disease Prevention*. 2010. Oxford, Academic Press. (doi 10.1016/B978-0-12-374420-3.00060-7)
4. Book chapter. Title: "*Chapter 31. Electrochemical Sensors for Food Authentication*". S. Mannino, S. Benedetti, S. Buratti, M.S. Cosio and **M. Scampicchio**. In: *Comprehensive Analytical Chemistry. (Electrochemical Sensor Analysis)*. Edited by S. Alegret and A. Merkoci. 2007. Elsevier. (doi 10.1016/S0166-526X(06)49031-0).
5. Book chapter. Title: "*Procedure n.18. Electrochemical Sensor Array for the Evaluation of Astringency in Different Tea*". In *Comprehensive Analytical Chemistry. (Electrochemical Sensor Analysis)* S. Mannino and **M. Scampicchio**, S. Alegret and A. Merkoci (Eds.) 2007 Elsevier. (doi 10.1016/S0166-526X(06)49061-9).

Publications about the applicant

1. **Lifegate**. Glifosato nel vino, così altera il Gewürtztraminer e tutti gli altri vitigni. <https://www.lifegate.it/persone/news/glifosato-gewurtztraminer-vino> .
2. **AltoAdige Innovazioni**. La scoperta Unibz: dalla polvere di caffè l'alternativa all'olio di palma. <http://www.altoadigeinnovazione.it/polvere-caffe/>
3. **Macchine Alimentari**. Polvere di caffè delle vecchie cialde, ricercatori di Bolzano scoprono un riutilizzo eco-sostenibile. *Macchine alimentari*. <http://www.macchinealimentari.it/2018/01/17/polvere-caffe-vecchie-cialde/>
4. **ADNKronos**. Polvere di caffè da capsule usate, ne ricaveremo antiossidanti e lipidi. http://www.adnkronos.com/sostenibilita/world-in-progress/2018/01/17/polvere-caffe-capsule-usate-ricaveremo-antiossidanti-lipidi_cGebC7V8IE2DPuXYDeWozK.html
5. **Dolomiti**. Polvere di caffè esausta? All'Università di Bolzano scoperto

un riutilizzo eco-sostenibile. <http://www.ildolomiti.it/ricerca-e-universita/2018/polvere-di-caffe-esausta-alluniversita-di-bolzano-scoperto-un-riutilizzo>

6. **AltoAdige.** Glifosato in vigna? Attenzione: può alterare il mosto. <http://www.civiltadelbere.com/glifosato-vigna-altera-mosto/>.
7. **AltoAdige.** Polvere di caffè delle vecchie cialde, da Bolzano il riutilizzo eco-sostenibile. <http://www.altoadige.it/cronaca/bolzano/polvere-di-caff%C3%A8-delle-vecchie-cialde-da-bolzano-il-riutilizzo-eco-sostenibile-1.1495989>.
8. **AltoAdige.** La nanomembrana «salva» l'acqua. <http://www.altoadige.it/cronaca/bolzano/la-nanomembrana-salva-l-acqua-1.68301>.
9. **AltoAdige.** Un allevamento di grilli da mangiare, nasce la start-up. <http://www.altoadige.it/cronaca/bolzano/un-allevamento-di-grilli-da-mangiare-nasce-la-start-up-1.134524>.
10. **AltoAdige.** Parco tecnologico, si parte dai laboratori. <http://www.altoadige.it/cronaca/bolzano/parco-tecnologico-si-parte-dai-laboratori-1.502064>.
11. **AltoAdige.** Alimentazione, la Lub all'Expo: Incontro con il docente Scampicchio sugli sviluppi del settore. <http://www.altoadige.it/cronaca/bolzano/alimentazione-la-lub-all-expo-1.444141>.
12. **AltoAdige.** Se "si mette in luce" la mela sta fresca. Il team del professor Scampicchio e la sua ricerca contro l'effetto-imbrunimento. <http://www.altoadige.it/cronaca/bolzano/se-si-mette-in-luce-la-mela-sta-fresca-1.334434>.
13. **CoR.Europa.eu.** Stakeholder consultation on "Towards a sustainable food policy" - rapporteur A. Kompatscher (IT/EPP). <http://cor.europa.eu/en/events/Pages/Kompatscher-food-production-stakeholder.aspx>

Further data

Presentations at scientific conferences over past 3 years (invited or selected, keynote, nature and status of conference)

- **Invited speaker.** 4th International Conference on Food and Applied Bioscience, Faculty of Agro-Industry, Chiang Mai University, 1 - 2 February 2018, titled: "Calorimetry for Food Science".
- **Organizing Committee.** XXII Workshop on the Developments in the Italian PhD Research on Food Science, Technology and Biotechnology, Free University of Bozen-Bolzano, Bolzano (Italy), September 20th-22nd, 2017
- **Conference.** G. Ferrentino, Md. Asaduzzaman, M. Scampicchio. (2016). Poster titled: "Technologies for the recovery of high valuable components in fruits by-products". In: 4th International ISEKI Food Conference, Vienna, Austria, 2016 (6-8 Luglio, 2016).
- **Conference.** 16th International Conference on Electroanalysis, Bath, UK, 12 - 16 June 2016, Poster titled: "Bitterness of Extra Virgin Olive Oils by Electrochemical Sensing".
- **Keynote speaker.** 3rd International Conference on Food and Applied Bioscience, Faculty of Agro-Industry, Chiang Mai University, 4 - 5 February 2016, titled: "Food Quality, Process Monitoring and Authenticity: New Methodological Approaches Applied on Typical Italian Foods".
- **Conference.** 28-31/05/2015, Mykonos, Poster presentation at Food & Biosystems Engineering FABE 2015. Ksenia Morozova, Matteo Scampicchio
- **Conference.** 14-17/07/2015, Trento, Poster presentation at In Vino Analytica Scientia Symposium IVAS 2015. Ksenia Morozova,

Matteo Scampicchio.

Awards

Personal Awards

- Award 2018 for the highest number of published papers in the Area of Food Technology, by Free University of Bolzano, Faculty of Science and Technology.

For researchers who is supervising

- The PhD Student, Kamrul Hasan, that the writer is supervisor, win a fellowship to take part to the conference MEDICTA, Girona (Spain) 17 to 19 June, 2015.
- The researcher Ksenia Morozova, that the writer is supervisor, results the winner of the Euroregion 2016 award entitled: "Euregio Tyrol-South Tyrol-Trentino: Able to face the future through innovation": www.europaregion.

For best poster at national and international conferences:

- Award for the Best Poster in the session Pianta, XXXI Convegno Nazionale Società Italiana di Chimica Agraria, Napoli 16-17 Settembre, 2013. Title of the poster "Autenticazione dell'autenticità di campioni di mele mediante spettrometria di massa isotopica".

For PhD thesis who has supervised:

- Relator of the PhD thesis awarded as Best PhD Thesis, "Carlo Raffaele Lericì" Award - 8th edition, Italy, 2010 (PhD student A. Arecchi).
- Relator of the PhD thesis awarded as Best PhD Thesis Best PhD Thesis for products and process innovation in the Food Industry, Federalimentare, Sistol and Simtrea Award, Italy, 2010 (PhD student A. Arecchi).

As key-note speaker:

- Awarded as key-note speaker at the Analytical Research Forum (ARF2008) held by the Royal Society of Chemistry, Hull (UK) 2008.
- Awarded as key-note speaker at 3rd International Conference on Food and Applied Bioscience, Faculty of Agro-Industry, Chiang Mai University, 4 - 5 February 2016.

From the President of the Province of Bozen-Bolzano

- Letter of appreciation for its contribution on the writing of the Opinion paper on "Food sustainability" (2017).

From External Academic Institutions

- Letter of appreciation for its active participation to the Conference on Food and Applied Bioscience, Faculty of Agro-Industry, Chiang Mai University, 1 - 2 February 2018.

Entrepreneurship

Patents.

In 2017, M. Scampicchio, G. Ferrentino, N. Haman, F. Valoppi, gave the rights to unibz to file an international patent dealing with some new antioxidants ingredients. The filing process is pending.

Statement of interest

The applicant's interest is focused on the recovery of bioactive ingredients from food by-products. The overall aim is to:

- (1) recover antioxidants, flavors, colors or protein fractions from by-products by using green technologies, such as supercritical CO₂ extraction, enzyme assisted extraction, high pressures or ultrasounds;
- (2) develop new solutions to control the extent of the oxidation reactions occurring to foods during their transformation or storage. These solutions will include, for instance, the use of natural antioxidants extracted from food by-products.

The expected outcome is to enhance the value and productivity of South Tyrolean food and beverage industries. This will be reached through the development of:

- (a) novel functional ingredients
- (b) new technologies that add values to local food by-products
- (c) new analytical rapid methods that can monitor in real time the changes occurring to foods during processing or storage.

This research goals are sufficient broad to gain the interest from:

- the new students of the Master in Food Science at unibz, that will start in 2018/19.
- the PhD students of the International PhD in Food Engineering and Biotechnology at unibz.
- many food industries, as proved by the many research contracts signed by the applicants with local, national and international industrial partners on the subject.
- the Autonomous Province of Bozen-Bolzano, as proved by the strong collaboration that the applicant has been able to build in the last few years, either with the development of the Technology Park, or with the collaboration with the President Arno Kompatscher on an EU Opinion paper, dealing with the subject of food sustainability.

**Language
competence**

Italian:	mother language
English:	B2
Deutsch:	B1
French:	B1

The undersigned **Matteo Scampicchio** gives his/her consent to his/her personal data being processed, within the limits of the legislative decree 196/2003, for formalities connected with the present procedure.

Date
12.02.2018

Signature
Matteo Scampicchio