Roberto Fattorini

WORK EXPERIENCE

25/04/2022 – 23/05/2022 Viale Giuseppe Fanin, 44, 40127 Bologna BO, Italy
INTERNSHIP- LABORATORY TECHNICIAN FITOBACTERIOLOGY LAB OF DISTAL

Laboratory analysis of Plant samples (PCR, RFLP, DAS-ELISA...), *Erwinia amylovora* resistance tests on Pear and Apple trees.

04/08/2020 – 29/09/2020 Via del Teroldego, 1/E, 38016 Mezzocorona TN, Italy
WINE TECHNICIAN MEZZACORONA

Monitoring of fermentation, nutrition and preparation of yeasts, cleaning of the working environment, and management of micro-fermentation tests.

19/08/2019 – 29/09/2019 Via del Teroldego, 1/E, 38016 Mezzocorona TN, Italy
WINE TECHNICIAN MEZZACORONA

Monitoring of fermentation, nutrition and preparation of yeasts, cleaning of the working environment, and management of micro-fermentation tests.

02/06/2019 – 10/07/2019 Via Edmund Mach, 1, 38098 San Michele All'adige TN, Italy
INTERNSHIP- FIELD TECHNICIAN CTT - EDMUND MACH FOUNDATION

Monitoring of the main phytopathology of grapevine and apple, and monitoring of small fruits.

19/08/2018 – 29/09/2018 Via del Teroldego, 1/E, 38016 Mezzocorona TN, Italy
WINE TECHNICIAN MEZZACORONA

Monitoring of fermentation, nutrition and preparation of yeasts, cleaning of the working environment, and management of micro-fermentation tests.

09/09/2017 – 06/10/2017 26 Grande Rue, 21200 Chorey-les-Beaune, France
INTERNSHIP - WINE TECHNICIAN DOMAINE MALDANT

Monitoring of fermentation, nutrition and preparation of yeasts, cleaning of the working environment, and harvesting.

11/06/2017 – 22/06/2017 Via Edmund Mach, 1, 38098 San Michele All'adige TN, Italy
INTERNSHIP- FIELD TECHNICIAN CTT - EDMUND MACH FOUNDATION

Monitoring of the main phytopathology of grapevine and apple, and monitoring of small fruits.

21/09/2016 – 21/10/2016 Kümmelstraße 2, 74182 Obersulm, Germany
INTERNSHIP - WINE TECHNICIAN WEINGUT ALEXANDER HEINRICH

Monitoring of fermentation, nutrition and preparation of yeasts, cleaning of the working environment, and harvesting.

31/08/2015 – 04/10/2015 Via San Maurizio, 36, 39100 Bolzano BZ, Italy
INTERNSHIP - WINE TECHNICIAN CANTINA BOLZANO/ KELLEREI BOZEN

Monitoring of fermentation, nutrition and preparation of yeasts, cleaning of the working environment, and management of micro-fermentation tests.

EDUCATION AND TRAINING

2022 – CURRENT Bolzano, Italy
PHD PHD IN FOOD ENGINEERING AND BIOTECHNOLOGY Free University of Bolzano

Website https://www.unibz.it/en/faculties/agricultural-environmental-food-sciences/phd-in-food-engineering-and-biotechnology

2020 – 2022

MASTER DEGREE IN INTERNATIONAL HORTICULTURAL SCIENCE Joint degree: Free university of Bolzano / University of Bologna

Address Piazza Università, 1, 39100 Bolzano BZ, Viale Giuseppe Fanin, 44, 40127 Bologna BO |

Website https://corsi.unibo.it/2cycle/InternationalHorticulturalScience/index.html

2016 – 2020 Bologna, Italy

BACHELOR DEGREE IN AGRICULTURAL TECHNOLOGY University of Bologna (UNIBO)

Address Via Zamboni, 33, 40126 Bologna BO, Viale Giuseppe Fanin, 44, 40127 Bologna BO, 40127, Bologna, Italy |

Website https://corsi.unibo.it/laurea/TecnologieAgrarie

2014 – 2016 San Michele All'adige TN , Italy

DIPLOMA IN AGRICULTURE, ARTICULATION: VITICULTURE AND OENOLOGY Istituto Agrario di San Michele all'Adige (IASMA)

Address Via Edmund Mach, 1, 38098 San Michele All'adige TN , 38098, San Michele All'adige TN , Italy |

Website https://www.fmach.it/CIF/Didattica/Istruzione-secondaria-tecnica/Triennio-Viticoltura-ed-Enologia-VE

2015 – 2017 San Michele All'adige, Italy

OENOLOGY TECHNICIAN DEGREE Istituto Agrario di San Michele all'Adige (IASMA)

Address Via Edmund Mach, 1, 38098 San Michele All'adige TN, 38098, San Michele All'adige, Italy |

Website https://www.fmach.it/eng/CIF/Didattica/Corsi-Post-Diploma/Corso-Superiore-di-Specializzazione-Enotecnico

LANGUAGE SKILLS

Mother tongue(s): **ITALIAN**

Other language(s): **ENGLISH**

DIGITAL SKILLS

Microsoft Word | Microsoft Powerpoint | Microsoft Excel | Gmail | Good listener and communicator | Active listening

PUBLICATIONS

2023

n insight into the role of the organic acids produced by Enterobacter sp. strain 15S in solubilizing tricalcium phosphate: in situ study on cucumber

The release of organic acids (OAs) is considered the main mechanism used by phosphate-solubilizing bacteria (PSB) to dissolve inorganic phosphate in soil. Nevertheless, little is known about the effect of individual OAs produced by a particular PSB in a soil–plant system. For these reasons, the present work aimed at investigating the effect of Enterobacter sp. strain 15S and the exogenous application of its OAs on (i) the solubilization of tricalcium phosphate (TCP), (ii) plant growth and (iii) P nutrition of cucumber. To this purpose two independent experiments have been performed.
In the first experiment, carried out in vitro, the phosphate solubilizing activity of Enterobacter 15S was associated with the release of citric, fumaric, ketoglutaric, malic, and oxalic acids. In the second experiment, cucumber plants were grown in a Leonard jar system consisting of a nutrient solution supplemented with the OAs previously identified in Enterobacter 15S (jar's base) and a substrate supplemented with the insoluble TCP where cucumber plants were grown (jar's top). The use of Enterobacter 15S and its secreted OAs proved to be efficient in the in situ TCP solubilization. In particular, the enhancement of the morpho-physiological traits of P-starved cucumber plants was evident when treated with Enterobacter 15S, oxalate, or citrate. The highest accumulation of P in roots and shoots induced by such treatments further corroborated this hypothesis.
In our study, the results presented suggest that organic acids released by Enterobacter 15S as well as the bacterium itself can enhance the P-acquisition by cucumber plants.

BMC microbiology, 23(1), p.184.