

Personal information



Name / Surname **Massimo Di Renzo**

E-mail massimo.direnzo@unimol.it

Citizenship Italian

Professional employment Winemaker

Professional experience

Date For over 28 years, winemaker and production manager of wineries in Campania

Contract professor of Enology (SSD AGR/15) in the Degree Course in Food Sciences and Technologies since the Academic Year 2017/2018

Employer University of Molise – Campobasso

Date From 2003

Freelance experience Technical taster of D.O. Campania wines

Employer Agroqualità, Napoli

Education and Training

Date December 1999

Degree Degree in Food Science and Technology with a score of 110/110

Name and type of organization provided education and training University of Molise – Campobasso

Date May 2000

Degree Qualified as a Food Technologist

Name and type of organization provided education and training University of Molise – Campobasso

Date July 1991

Qualification awarded Wine Technician diploma with a score of 58/60

Name and type of organization provided education and training	Istituto Tecnico Agrario "F. de Sanctis" di Avellino
Training Stages	<ul style="list-style-type: none"> • IMW Residential Master Class, Master of Wine, ediz. 2014 – Verona • Sensory Panel Judge – Unione Italiana Vini, 2008 • Annual improvement courses in Viticulture – SIVE – from 1997 to 2015 • Annual improvement courses in Enology – SIVE – from 1997 to 2015 • Annual improvement courses in Sensory Analysis – SIVE – from 1997 to 2015 • Update courses in Viticulture – Scuola della Vite e del Vino – Montalcino (SI) from 1998 to 2002 • Update courses in Enology – Scuola della Vite e del Vino – Montalcino (SI) from 1998 to 2002 • Update course: Grape and wine aromas: origin and sensorial recognition – Assoenologi – Avellino 2010.
Experiments and research	<p>Various experimental activities in wineries regarding:</p> <ul style="list-style-type: none"> • The chemical-physical and sensorial characterization of the volatile and phenolic fraction of wines obtained from different clones of the Fiano, Greco, Falanghina and Aglianico varieties; • The chemical-physical and sensorial characterization of the volatile and phenolic fraction of wines clarified and filtered with different techniques; • Evaluation of the longevity of wines obtained with different refinement techniques and different corking systems; • The health effects of some phenolic components of wines. • The technological and sensorial aspects of wines obtained from fermentations with particular strains of microorganisms. <p>Research activities at the University of Molise regarding:</p> <ul style="list-style-type: none"> • Performance of different yeast strains and influence on the compositional characteristics of wines. • Performance of different strains of malolactic bacteria and influence on the compositional characteristics of wines.