

CURRICULUM VITAE

DAVIDE SLAGHENAUF I

DEGREES

- 2009 – 2012
PhD in Enology (Mention: Sciences, Technologie, Santé – Option Œnologie). University of Bordeaux (France).
- 2007 – 2009
Master degree in Enology. University of Bordeaux (France).
- 2003 – 2006
Bachelor degree in Enology. University of Udine (Italy).

SPECIALIZATION AND WORKSHOP

- 6-11 dicembre 2015
Mass spectrometry school “2° IMSS International Mass Spectrometry School” **Natal, Brasile.** Scholarship of the SCI (Italian Chemical Society).
- 14 luglio 2015
Workshop. “Metabolomics applications to the grapevine and wine knowledge – the CRI-FEM approach”. **San Michele all’Adige, Italy.**
- 16-20 marzo 2015
Mass spectrometry school “19th Corso di spettrometria di massa”. Italian Chemical Society – Mass Spectrometry Division (Prof. Gianluca Giorgi), **Certosa di Pontignano, Siena, Italy.**

POSITIONS

- 2018 – **Assistant Professor (RTD A)** – AGR/15, Biotechnology Department, University of Verona.

- 2017 – 2018: **Research fellow** – AGR/15, Biotechnology Department, University of Verona.
- 2016 – 2017: **Research fellow** – AGR/15, Biotechnology Department, University of Verona.
- 2013 – 2016: **Researcher – Centro di Trasferimento Tecnologico**, Fondazione Edmund Mach, San Michele all’Adige, Italy.
- 2012 – 2013: **ATER – Attaché temporaire d'enseignement et de recherche - Temporary Assistant, Teaching and Research** – Faculty of Enology – ISVV – University of Bordeaux, France.
- 2009 – 2012: **PhD – Contribution to the characterization of glycosidic aroma precursors in oak wood**. Faculty of Enology – ISVV – University of Bordeaux, France.

PUBLICATIONS

❖ **International journals with IF**

- Zapparoli G., Lorenzini M., Tosi E., Azzolini M., **Slaghenaufi D.**, Ugliano M., Simonato B. Changes in chemical and sensory properties of Amarone wine produced by *Penicillium* infected grapes. *Food Chemistry*, **2018**, 263,42-50. DOI: 10.1016/j.foodchem.2018.04.110
- **Slaghenaufi D.**, Ugliano M. Norisoprenoids, sesquiterpenes and terpenoids content of Valpolicella wines during aging: Investigating aroma potential in relationship to evolution of tobacco and balsamic aroma in aged wine. *Frontiers in Chemistry*, **2018**, 6 (MAR),66. DOI: 10.3389/fchem.2018.00066
- Dalla Costa L., Emanuelli F., Trenti M., Moreno-Sanz P., Lorenzi S., Coller E., Moser S., **Slaghenaufi D.**, Cestaro A., Larcher R., Gribaudo I., Costantini L., Malnoy M., Grando S.M. Induction of Terpene Biosynthesis in Berries of Microvine Transformed with VvDXS1 Alleles. *Frontiers in Plant Science*, **2018**, 8, 2244. DOI: 10.3389/fpls.2017.02244
- Duhamel N., **Slaghenaufi D.**, Pilkington L.I., Herbst-Johnstone M., Larcher R., Barker D., Fedrizzi B. Facile gas chromatography-tandem mass spectrometry stable isotope dilution method for the quantification of sesquiterpenes in grape. *Journal of Chromatography A*, **2018**, 1537, 91-98. DOI: 10.1016/j.chroma.2017.12.065
- **Slaghenaufi D.**, Tonidandel L., Moser S., Román Villegas T, Larcher R. Rapid Analysis of 27 Volatile Sulfur Compounds in Wine by Headspace Solid-Phase

Microextraction Gas Chromatography Tandem Mass Spectrometry. *Food Analytical Methods*. **2017**, Article in Press. DOI: 10.1007/s12161-017-0930-2

- Román T., Larcher R., **Slaghenaufi D.**, Tonidandel L., Moser S., Nicolini G. Clarifying agents and 3-sulfanylhexanol precursors in grape juice. *Italian Journal of Food Science*, **2016**, 28, 744-748. DOI: <https://doi.org/10.14674/1120-1770/ijfs.v479>
- **D. Slaghenaufi**, S. Marchand-Marion, Nathalie Mora-Soumille, Céline Franc, G. de Revel. Quantification of three new galloyl glucoside flavour precursors by liquid chromatography tandem mass spectrometry in spirits aged in oak wood barrels. *Journal of Chromatography A*, **2016**, 1442, 26-32. DOI: 10.1016/j.chroma.2016.03.007
- **D. Slaghenaufi**, M.-C. Perello, S. Marchand-Marion, G. de Revel. Quantification of megastigmatrienone, a potential contributor to tobacco aroma in spirits. *Food Chemistry*, **2016**, 203, 41-48. DOI: 10.1016/j.foodchem.2016.02.034
- **D. Slaghenaufi**, M.-C. Perello, S. Marchand-Marion, S. Tempere, G. de Revel. Quantitative solid phase microextraction – Gas chromatography mass spectrometry analysis of five megastigmatrienone isomers in aged wine. *Analytica Chimica Acta*, **2014**, 813,63-69. DOI: 10.1016/j.aca.2014.01.019
- **D. Slaghenaufi**, S. Marchand-Marion, T. Richard, P. Waffo-Teguo, J. Bisson, J.-P. Monti, J.-M. Merillon, G. de Revel. Centrifugal partition chromatography applied to the isolation of oak wood aroma precursors. *Food Chemistry*, **2013**, 141, 2238-2245. DOI: 10.1016/j.foodchem.2013.04.069

❖ Other journals

- U. Malossini, T. Roman Villegas, M. Malacarne, R. Moscon, S. Moser, **D. Slaghenaufi**, R. Larcher, N. Giorgio. Prestazioni di cloni di Muller-Thurgau di origine francese e tedesca in Trentino. *L'Enologo*, **2015**, 9, 87-91.
- G. Nicolini, T. Roman, D. Slaghenaufi, S. Moser, M. Malacarne, R. Larcher. Müller Thurgau: nuovi cloni italiani di una varietà mittel-europea. *INFOWINE*, **2016**, 5, 1-11.

CONGRESS PARTECIPATION

❖ Oral communications

- **Slaghenaufi D.**, Marchand S., de Revel G. "Quantification in aged wine of a tobacco aroma compound: the five megastigmatrienone isomers". **IVAS In vino analytica scientia 2013, Reims, France. 2-5 July 2013.**
- **Slaghenaufi D.**, Marchand-Marion S., Richard T., Waffo-Teguo P., Bisson J., Monti J.-P., Merillon J.-M., de Revel G. "Characterization of galloyl glucoside

derivatives as precursors of volatile compounds in oak wood". **Macrowine (Macrovision of viticulture, wine making and markets)**, Bordeaux, France, June 18 - 21, 2012.

- **Slaghenaufi D.**, Marchand S., Mora-Soumille N., Richard T., de Revel G. "Oak aroma precursors". **Flash - oral presentation. XIII Weurman Flavour Research Symposium, Zaragoza, Spain, September 27 - 30, 2011.**
- **Slaghenaufi D.**, Marchand S., Mora-Soumille N., de Revel G. "Oak aroma precursors: synthesis, separation and characterization of phenolic-aldehydes glycosides". **WAC 2011. International Symposium on Wine Active Compounds. Beaune, France. 24-26 March 2011.**

❖ Posters

- **Slaghenaufi D.**, Guardini S., Ugliano M. "Aroma profile of Corvina wines according to grape geographical origin". **IVAS In vino analytica scientia 2017, Salamanca, Spagna. 17-20 July 2017.**
- Nouvelet L., De Cosmi M., **Slaghenaufi D.**, Ugliano M. "Phenolic and electrochemical characteristics of different red grapes and of the corresponding wines. Rapid evaluation of grape phenolic quality for improved decision-making in winery". **IVAS In vino analytica scientia 2017, Salamanca, Spagna. 17-20 July 2017.**
- **Slaghenaufi D.**, Moser S., Tonidandel L., Larcher R. "Rapid analysis of 32 Volatile Sulfur Compounds (VSCs) in wine by Head-space solid phase microextraction gas chromatography tandem mass spectrometry (HS-SPME-GC-MS/MS)". **40° International Symposium on Capillary Chromatography. Riva del Garda, Italy. 29 May- 3 June 2016.**
- **Slaghenaufi D.**, Tonidandel L., Moser S., Larcher R. "New head-space solid phase microextraction gas chromatography tandem mass spectrometry method for Volatile Sulfur Compounds (VSCs) quantification in wines and spirits" **IVAS In vino analytica scientia 2015, Mezzocorona, Italia. 14-17 July 2015.**
- **Slaghenaufi D.**, Marchand S., Franc C., de Revel G. "Quantification of three new galloyl glucoside flavour precursors in oak wood by liquid chromatography tandem mass spectrometry" **IVAS In vino analytica scientia 2015, Mezzocorona, Italia. 14-17 July 2015.**
- Nicolini G., Romàn Villegas T., **Slaghenaufi D.**, Moser S., Zatelli D., Larcher R. "The impact of certain clarifying agents on the precursors of varietal thiols in juice." **37th World Congress of Vine and Wine, 12th General Assembly of the OIV. Mendoza, Argentina. 9-14 November 2014.**
- **Slaghenaufi D.**, Tonidandel L., Moser S., Larcher R. "Development of a gas chromatography tandem mass spectrometry method for multiple flavours quantification". **38° International Symposium on Capillary Chromatography. Riva del Garda, Italy. 18-23 May 2014.**
- **Slaghenaufi D.**, Marchand S., de Revel G. "Caractérisation chimique des précurseurs d'arôme glycolyses dans le bois de chêne » **Journée Scientifique de l'Ecole Doctorale Sciences de la Vie et de la Santé. Arcachon, France, 28 March 2012.**
- **Slaghenaufi D.**, Marchand S., de Revel G. "Wood characterization according to their content in flavor precursors". **9ème Symposium International d'Œnologie de Bordeaux, France, Juin 15 - 17, 2011.**

- **Slaghenaufi D.**, Marchand S., de Revel G. "Recherche des précurseurs d'arôme glycolyses dans le bois de chêne » ***Journée Scientifique de l'Ecole Doctorale Sciences de la Vie et de la Santé. Arcachon, France, April 2011.***
- Larcher R., **Slaghenaufi D.**, Ramponi M., Grazzi R., Osler R. "Determinazione HPLC-DAD dello zolfo residuo in uve". ***Enoforum 2007, Piacenza, Italy, 13-15 March 2007.***