

## Personal information

## Paolo Sivilotti



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## CURRICULUM VITAE

Prof. Paolo SIVILOTTI graduated in Agricultural Sciences at the University of Udine on 16/12/1996, and on 21/03/2002 he discussed the PhD thesis titled “Effect of water stress in the evolution of polyphenols in *Vitis vinifera* L.” under the supervision of prof. E. Peterlunger. During the PhD he spent seven months at the Australian Wine Research Institute in Adelaide, working on a trial of water stress.

From 20/09/2004 to 25/08/2006 he has got a Post-DOC position at the Experimental Institute of Viticulture in Conegliano.

From 28/08/2006 to 31/12/2011 he has been employed in the R&D service of the Rural Agency of Agricultural Development ERSA of the Friuli Venezia Giulia region, as responsible of the coordination of Integrated Pest Management in Viticulture and related viticultural extension research.

From 2009 he joined the Wine Research Centre of the University of Nova Gorica (Slovenia) as “assistant professor” in the field of Viticulture, where he was teaching of “Advanced Viticulture” and “Ampelography” in english. From 01/12/14 he was promoted Associate Professor in the same University.

In 2016 Paolo Sivilotti has got a position of researcher at the Department of Agricultural, Food, Environmental and Animal Sciences of the University of Udine, and from October 2022 was promoted Associate Professor. He is lecturing the courses of Grapevine morphology, ampelography and physiology, General Viticulture and Advanced Organic Viticulture at both BSc and MS study programmes in Viticulture and Enology. In the last seven years more than sixty students finished their studies discussing a thesis mentored by Paolo Sivilotti.

The research activity carried out during his career covered the physiological implications of canopy management and water stress on berry maturation and secondary metabolism, entertaining a fruitful collaboration with several Italian, European and overseas researchers. He is really active in fundraising at both Italian and European level.

Paolo Sivilotti published 44 international peer-reviewed papers, but he is co-author in more that 250 contributions published in proceedings, divulgation journals, reports and books. He is supervisor of three PhD students and in his team there are also one researcher and another Post-DOC.

During his career, he collaborated also with several viticulturists and with wine consortiums, keeping the connection with the producers and other wine stakeholders, allowing him to extensively transfer the knowledge acquired with the research.

On September 2021 has been nominated coordinator of the Working Group of Viticulture of the Italian Horticultural Society (SOI).

## Selection of the most significant and recent publications

1. Frioni T., Acimovic D., Tombesi S., **SIVILOTTI P.**, Palliotti A., Poni S. and Sabbatini P. (2018). Changes in within-shoot carbon partitioning in Pinot Noir grapevines subjected to early basal leaf removal. *Frontiers in Plant Sciences* **9**:1122. ISSN: **1664-462X**. [DOI: [10.3389/fpls.2018.01122](https://doi.org/10.3389/fpls.2018.01122)]. (IF=4.106).
2. VanderWeide J., Medina-Meza I. G., Frioni T., **SIVILOTTI P.**, Falchi R., Sabbatini P. (2018). Enhancement of Fruit Technological Maturity and Alteration of the Flavonoid Metabolomic Profile in Merlot (*Vitis vinifera* L.) by Early Mechanical Leaf Removal. *Journal of Agricultural and Food Chemistry* **66**(37):9839–9849. ISSN: **0021-8561**. [DOI:[10.1021/acs.jafc.8b02709](https://doi.org/10.1021/acs.jafc.8b02709)]. (IF=3.571).
3. Mondini C., Fornasier F., Sinicco T., **SIVILOTTI P.**, Gaiotti F. and Mosetti D. (2018). Application of organic amendments to recover soil functionality in degraded vineyards. *European Journal of Agronomy* **101**:210-221. ISSN: **1161-0301** [DOI: [10.1016/j.eja.2018.10.002](https://doi.org/10.1016/j.eja.2018.10.002)]. (IF=3.384).

4. VanderWeide J., Forte A., Rustioni L., Peterlunger E., SIVILOTTI P., Medina-Meza I.G., Falchi R. and Sabbatini P. (2020). Increase in seed tannin extractability and oxidation using a freeze-thaw treatment in cool-climate grown red (*Vitis vinifera* L.) cultivars. *Food Chemistry* **308**:125571. ISSN: **0308-8146**. [DOI: [10.1016/j.foodchem.2019.125571](https://doi.org/10.1016/j.foodchem.2019.125571)]. (IF=7.514).
5. SIVILOTTI P., Falchi R., Vanderweide J., Sabbatini P., Bubola M., Vanzo A., Lisjak K., Peterlunger E. and Herrera J. C. (2020). Yield reduction through cluster or selective berry thinning similarly modulates anthocyanins and proanthocyanidins composition in Refosco dal peduncolo rosso (*Vitis vinifera* L.) grapes. *Scientia Horticulturae* **264**:109176. ISSN: **0304-4238**. [DOI: [10.1016/j.scienta.2019.109166](https://doi.org/10.1016/j.scienta.2019.109166)]. (IF=3.463).
6. Falchi R., Petrusa E., Braidot E., SIVILOTTI P., Boscutti F., Vuerich M., Calligaro C., Filippi A., Herrera J.C., Sabbatini P., Zancani M., Nardini A., Peterlunger E. and Casolo V. (2020). Analysis of non-structural carbohydrates and xylem anatomy of leaf petioles offers new insights in the drought response of two grapevine varieties. *International Journal of Molecular Sciences* **21**(4):1457. ISSN: **1422-0067**. [DOI: [10.3390/ijms21041457](https://doi.org/10.3390/ijms21041457)]. (IF=5.923).
7. Crespan M., Migliaro D., Larger S., Pindo M., Petrusi C., Stocco M., Rusjan D., SIVILOTTI P., Velasco R. and Maul E. (2020). Unraveling the genetic origin of 'Glera', 'Ribolla gialla' and other autochthonous grapevine varieties from Friuli Venezia Giulia. *Scientific Reports* **10**:7206. ISSN: **2045-2322**. [DOI: [10.1038/s41598-020-64061-w](https://doi.org/10.1038/s41598-020-64061-w)]. (IF=4.379).
8. Calderan A., SIVILOTTI P., Braidotti R., Mihelčič A., Lisjak K. and Vanzo A. (2021). Managing moderate water deficit increase anthocyanins concentration and proanthocyanidins galloylation in Refošk grapes in North-Eastern Italy. *Agricultural Water Management* **246**:106684. ISSN: **0378-3774** [DOI:[10.1016/j.agwat.2020.106684](https://doi.org/10.1016/j.agwat.2020.106684)]. (IF=4.516).
9. Škrab D., SIVILOTTI P., Comuzzo P., Voce S., Degano F., Carlin S., Arapitsas P., Masuero D. and Vrhovšek U. (2021). Cluster thinning and vineyard site modulate the metabolomic profile of Ribolla Gialla base and sparkling wines. *Metabolites* **11**:331. ISSN **2218-1989**. [DOI: [10.3390/metabo11050331](https://doi.org/10.3390/metabo11050331)]. (IF=4.932).
10. Vuerich M., Braidotti R., SIVILOTTI P., Alberti G., Braidot E., Boscutti F., Casolo V., Calderan A. and Petrusa E. (2021). Merlot grapevine drought resilience is associated to adjustments of growth and nonstructural carbohydrates allocation in above and underground organs. *Water* **13**(17):2336. ISSN **2073-4441** . [DOI: [10.3390/w13172336](https://doi.org/10.3390/w13172336)]. (IF=3.229).
11. Petruzzellis F., Natale S., Bariviera L., Calderan A., Lisjak K., Mihelčič A., Reščič J., SIVILOTTI P., Šuklje K., Vanzo A. and Nardini A. (2022). High spatial heterogeneity of water stress levels in Refošk grapevines cultivated in Classical Karst: effects on berries and wine quality. *Agricultural Water Management* **260**:107288. ISSN: **0378-3774**. [DOI: [10.1016/j.agwat.2021.107288](https://doi.org/10.1016/j.agwat.2021.107288)]. (IF=4.516).
12. Herrera J.C., Calderan A., Peterlunger E., Gambetta G.A., Forneck A., SIVILOTTI P., Cochard H. and Hochberg U. (2022). Stomatal responses in grapevine become increasingly more tolerant to low water potentials throughout the growing season. *The Plant Journal* **109**:804.815. ISSN: **1365-313X**. [DOI: [10.1111/tpj.15591](https://doi.org/10.1111/tpj.15591)]. (IF=6.486).
13. Vanderweide J., Falchi R., Peterlunger E., Calderan A., Vrhovsek U., SIVILOTTI P., and Sabbatini P. (2022). Juxtaposition of source-to-sink balance and fruit exposure to solar radiation on Merlot (*Vitis vinifera* L.) berry quality in two different growing regions. *Journal of Agricultural and Food Chemistry* **70**:10429-10442. ISSN: **0021-8561**. [DOI: [10.1021/acs.jafc.2c01528](https://doi.org/10.1021/acs.jafc.2c01528)]. (IF<sub>2022</sub>=5.895).
14. Garcia-Aloya M., Masuero D., Chitarrini G., Škrab D., SIVILOTTI P., Guella G., Vrhovsek U. and Franceschi P. (2023). Untargeted lipidomic profiling of grape highlights the importance of modified lipid species beyond the traditional compound classes. *Food Chemistry*, **410**:135360. ISSN: **0308-8146**. [DOI: [10.1016/j.foodchem.2022.135360](https://doi.org/10.1016/j.foodchem.2022.135360)]. (IF<sub>2022</sub>=9.31).

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Signature

