

## PERSONAL INFORMATION

## Paola Piombino



📍 University of Naples Federico II  
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Enterprise	University	EPR
<input type="checkbox"/> Management Level	<input type="checkbox"/> Full professor	<input type="checkbox"/> Research Director and 1st level Technologist / First Researcher and 2nd level Technologist
<input type="checkbox"/> Mid-Management Level	<input checked="" type="checkbox"/> Associate Professor	<input type="checkbox"/> Level III Researcher and Technologist
<input type="checkbox"/> Employee / worker level	<input type="checkbox"/> Researcher and Technologist of IV, V, VI and VII level / Technical collaborator	<input type="checkbox"/> Researcher and Technologist of IV, V, VI and VII level / Technical collaborator

## WORK EXPERIENCE

### Positions

From 12/2016 to now

**Associate Professor in Food Science and Technology - 07/F1, AGR/15 - Department of Agricultural Sciences, University of Naples Federico II, Italy. National Scientific Qualification as Full Professor in Food Science and Technology - 07/F1, AGR/15 (validity: 12/05/2021-12/05/2030)**

From 11/2006 to 12/2016

**Researcher in Food Science and Technology - 07/F1, AGR/15 - Department of Agriculture, University of Naples Federico II, Italy**

From 10/2001 to 10/2006

**Researcher in Food Science and Technology - 07/F1, AGR/15 - Department of Agriculture, University of Foggia, Italy**

### Experiences

From 05/2023 to now

**Board member of the PhD School in Food Science - Department of Agricultural Sciences, University of Naples Federico II, Italy.**

From 10/2022 to now

**Board member of the School of Agriculture and Veterinary Medicine, University of Naples Federico II, Italy**

From 10/2022 to now

**Member of the Departmental Board - Department of Agricultural Sciences, University of Naples Federico II, Italy.**

From 07/2019 to now

**Member of the Orientation Team of the Department of Agriculture and of the School of Agriculture and Veterinary Medicine, University of Naples Federico II, Italy**

From 09/2012 to now

**Representative of the Erasmus Mundus Joint Master Degree in Food Innovation and Product Design (FIPDes consortium: AgroParisTech, TUDublin, Lund University, University of Naples) at the University of Naples Federico II, Italy**

## EDUCATION AND TRAINING

From 09/2000-03/2002

**PhD fellow at Laboratoire de Recherches sur les Arômes – UMR INRA-ENESAD (now CSGA-INRA) – Dijon, France**

09/2013-2014-2015-2016-2017

**Erasmus Teaching Mobility Fellowships - Visiting Professor at AgriParisTech (APT), Paris (Fr)**

09/2019

**Erasmus Mundus scholars' scholarship - Visiting Professor at AgriParisTech (APT), Paris (Fr)****PERSONAL SKILLS**

Mother tongue(s)	ITALIAN
Other language(s)	ENGLISH, FRENCH
Job-related skills	Paola Piombino main research interest is the chemical and sensory investigation of molecules responsible for wine and food flavour. She mainly studies the effects of molecular and perceptual interactions between/among wine chemical components; as well as how wine production and human consumption variables can affect wine composition, sensory properties, and perception. Her analytical skills are gas-chromatography, mass spectrometry, gas-chromatography /olfactometry, sensory analysis and chemometrics.
Digital skills	Excellent knowledge of Microsoft Office, XLStat softwares.

**ADDITIONAL INFORMATION**

- Publications
- 1) Bianchi, A., Santini, G., Piombino, P., Pittari, E., Sanmartin, C., Moio, L., Modesti, M., Bellincontro, A., Mencarelli, F. Nitrogen maceration of wine grape: an alternative and sustainable technique to carbonic maceration (2023) *Food Chemistry*, 404. DOI: 10.1016/j.foodchem.2022.134138
  - 2) Piombino, P., Genovese, A., Rustioni, L., Moio, L., Faila, O., Bellincontro, A., Mencarelli, F. Free and glycosylated green leaf volatiles, lipoxygenase and alcohol dehydrogenase in defoliated Nebbiolo grapes during postharvest dehydration (2022) *Australian Journal of Grape and Wine Research*. 28(1), pp. 107-118. DOI: 10.1111/ajgw.12521
  - 3) Pittari, E., Piombino, P., Andriot, I., Cheynier, V., Cordelle, S., Feron, G., Gourrat, K., Le Quéré, J.L., Meudec, E., Moio, L., Neiers, F., Schlich, P., Canon, F. Effects of oenological tannins on aroma release and perception of oxidized and nonoxidized red wine: A dynamic real-time in-vivo study coupling sensory evaluation and analytical chemistry (2022) *Food Chemistry*, 372, art. no.131229. DOI:10.1016/j.foodchem.2021.131229.
  - 4) Arapitsas, P., Ugliano, M., Marangon, M., Piombino, P., Rolle, L., Gerbi, V., Versari, A., Mattivi, F. Use of Untargeted Liquid Chromatography-Mass Spectrometry Metabolome To Discriminate Italian Monovarietal Red Wines, Produced in Their Different Terroirs (2020) *Journal of Agricultural and Food Chemistry*. DOI: 10.1021/acs.jafc.0c00879.
  - 5) Piombino, P., Pittari, E., Gambuti, A., Curioni, A., Giacosa, S., Mattivi, F., Parpinello, G.P., Rolle, L., Ugliano, M., Moio, L. Preliminary sensory characterisation of the diverse asstringency of single cultivar Italian red wines and correlation of sub-qualities with chemical composition (2020) *Australian Journal of Grape and Wine Research*, 26 (3), pp. 233-246. DOI: 10.1111/ajgw.12431
  - 6) Piombino, P., Moio, L., Genovese, A. Orthonasal vs. retronasal: Studying how volatiles' hydrophobicity and matrix composition modulate the release of wine odorants in simulated conditions (2019) *Food Research International*, 116, pp. 548-558. DOI: 10.1016/j.foodres.2018.08.072
  - 7) Thompson, L.R., Sanders, J.G., McDonald, D., Amir, A., Ladau, J., ... Piombino, P., et al., Earth Microbiome Project Consortium. A communal catalogue reveals Earth's multiscale microbial diversity (2017) *Nature*, 551 (7681), pp. 457-463. DOI: 10.1038/nature24621
  - 8) Genovese, A., Moio, L., Sacchi, R., Piombino, P. Sip volume affects oral release of wine volatiles (2015) *Food Research International*, 77, pp. 426-431. DOI: 10.1016/j.foodres.2015.08.016
  - 9) Casaburi, A., Piombino, P., Nychas, G.-J., Villani, F., Ercolini, D. Bacterial populations and the volatilmome associated to meat spoilage (2015) *Food Microbiology*, 45 (PA), pp. 83-102. DOI: 10.1016/j.fm.2014.02.002
  - 10) Piombino, P., Genovese, A., Esposito, S., Moio, L., Cutolo, P.P., Chambery, A., Severino, V., Moneta, E., Smith, D.P., Owens, S.M., Gilbert, J.A., Ercolini, D. Saliva from obese individuals suppresses the release of aroma compounds from wine (2014) *PLoS ONE*, 9 (1), art. no. e85611. DOI: 10.1371/journal.pone.0085611

Projects (last 5 years) **MIUR-PRIN grant 2017 - The aroma diversity of Italian white wines. Study of chemical and biochemical pathways underlying sensory characteristics and perception mechanisms for developing models of precision and sustainable enology (Role: RU leader)**

**MIUR-PRIN grant 2015 - The diversity of tannins in Italian red wines. Study of biochemical aspects, chemical reactivity and sensory characteristics for developing precision and sustainable enological models from vineyard to consumer (Role: RU member)**

**ECOVINI: Rural Development Programme 2014-20, Integrated Supply Chain Projects, Campania. Title "Effects of cultural practices and of technological and microbiological parameters on the**

quality of premium red wines from GAL Partenio (Role: RU member)

**RINNOVALA: Rural Development Programme 2014-20, Integrated Supply Chain Projects, Campania.**  
Title "Innovative repopulation of the Aglianico Lasco grape variety from Arianese" (Role: RU member)

#### Prizes and awards

##### Projects

•2010 Food Research Montana Award, 1st prize = 75 K€, funded by Montana S.p.A. - Cremonini group. Title of the research project selected among 150 applications by an independent scientific commission: Obesity and sensory perception: studying the role of saliva and identifying naturally satiating foods.

##### Posters

•2021 Best poster 16th Weurman Flavour Research Symp, 4-6/05, virtual. Title: Impact of non-volatile matrix components on red wine aroma release and perception of olfactory and oral sensation, by Piombino, Lisanti, Pittari, Picariello, Moio

•2004 Best poster MASSA 2004 an international Symposium on Mass Spectrometry, 26-30/09, Bari (It). Title: Aroma composition of red wines by different extraction methods and gas-chromatography and SIM-mass spectrometry, by Genovese, Di Maggio, Piombino, Moio