

Vasileios Englezos

Curriculum vitae et studiorum

Education and training

2010-2012: Msc in Food Science and Enology, University of Florence, Italy.

2014-2017: PhD in Agricultural, Forest and Food Sciences, University of Turin, Italy.

Professional experience

2018-2019: Post-doctoral Researcher, Department of Agricultural, Forest and Food Sciences, University of Turin, Italy.

2019-2021: Researcher (Junior Lecturer, RTD-A), Department of Agricultural, Forest and Food Sciences, University of Turin, Italy.

2021- to date: Researcher (Tenure-Track Assistant Professor, RTD-B), Department of Agricultural, Forest and Food Sciences, University of Turin, Italy.

Member of

Italian Society of environmental, Agricultural and Food Microbiology (SIMTREA).

Bibliometric parameters:

He is the author of 36 publications that relate to the microbiology of wine and grapes, all of them in international journals and reviewed by ISI (Institute for Scientific Information of Philadelphia, USA). As reported by Scopus (March 2023), the publications reviewed were cited 879 times, with an index "h" equal to 20.

Publications

1. Englezos, V., Mota-Gutierrez, J., Giacosa, S., Río Segade, S., Pollon, M., Gambino, G., Rolle, L., Ferrocino, I., Rantsiou, K. (2022). Effect of alternative fungicides and inoculation strategy on yeast biodiversity and dynamics from the vineyard to the winery. *Food Research International* 162, 111935
2. Patrignani, F., Siesto, G., Gottardi, D., Vigentini, I., Toffanin, A., Englezos, V., Blaiotta, G., Grieco, F., Lanciotti, R., Speranza, B., Bevilacqua, A., Romano, P. (2022). Impact of Two Commercial *S. cerevisiae* Strains on the Aroma Profiles of Different Regional Musts. *Beverages* 8, 59.
3. Englezos, V., Di Gianvito, P., Peyer, L., Giacosa, S., Río Segade, S., Edwards, N., Rolle, L., Rantsiou, K., Coccolin, L. (2022). Bioprotective Effect of *Pichia kluyveri* and *Lactiplantibacillus plantarum* in Winemaking Conditions. *American Journal of Enology and Viticulture*. In press.

4. Englezos, V., Jolly, N.P., Di Gianvito, P., Rantsiou, K., Cocolin, L. (2022). Microbial interactions in winemaking: Ecological aspects and effect on wine quality. *Trends in Food Science and Technology* 127, 99-113.
5. Di Gianvito, P., Englezos, V., Rantsiou, K., Cocolin, L. (2022). Bioprotection strategies in winemaking. *International Journal of Food Microbiology* 364, 109532.
6. Romano, P., Siesto, G., Capece, A., Pietrafesa, R., Lanciotti, R., Patrignani, F., Granchi, L., Galli, V., Bevilacqua, A., Campaniello, D., Spano, G., Caridi, A., Poiana, M., Foschino, R., Vigentini, I., Blaiotta, G., Corich, V., Giacomini, A., Cardinali, G., Corte, L., Toffanin, A., Agnolucci, M., Comitini, F., Ciani, M., Mannazzu, I., Budroni, M., Englezos, V., Rantsiou, K., Iacumin, L., Comi, G., Capozzi, V., Grieco, F., Tufariello, M. (2022). Validation of a standard protocol to assess the fermentative and chemical properties of *Saccharomyces cerevisiae* wine strains. *Frontiers in Microbiology* 13, 830277.
7. Englezos, V., Cocolin, L., Rantsiou, K., Ortiz-Julien, A., Bloem, A., Seguinot, P., Camarasa, C. (2020). Influence of single nitrogen compounds on growth and fermentation performance of *Starmerella bacillaris* and *Saccharomyces cerevisiae* during alcoholic fermentation. *Applied and Environmental Microbiology*.
8. Scalzini, G., López-Prieto, A., Paissoni, M.A., Englezos, V., Giacosa, S., Rolle, L., Gerbi, V., Río Segade, S., Pérez Cid, B., Moldes, A.B., Cruz, J.M. (2020). Can a Corn-Derived Biosurfactant Improve Colour Traits of Wine? First Insight on Its Application during Winegrape Skin Maceration versus Oenological Tannins. *Foods* 2020, 9, 1747.
9. Englezos, V., Torchio, F., Vagnoli, P., Krieger-Weber, S., Rantsiou, K., Cocolin, L. (2020). Impact of *Saccharomyces cerevisiae* strain selection on malolactic fermentation by *Lactobacillus plantarum* and *Oenococcus oeni*. *American Journal of Enology and Viticulture*, 71, 157-165.
10. Rantsiou, K., Giacosa, S., Pugliese, M., Englezos, V., Ferrocino, I., Río Segade, S., Monchiero, M., Gribaudo, I., Gambino, G., Gullino, M.L., Rolle, L. (2020). Impact of Chemical and Alternative Fungicides Applied to Grapevine cv Nebbiolo on Microbial Ecology and Chemical-Physical Grape Characteristics at Harvest. *Frontiers in Plant Science*, 11.
11. Gabrielli, M., Englezos, V., Rolle, L., Río Segade, S., Giacosa, S., Cocolin, L., Paissoni, M.A., Lambri, M., Rantsiou, K., Maury, C. (2020). Chloroanisoles occurrence in wine from grapes subjected to electrolyzed water treatments in the vineyard. *Food Research International*, 137.
12. Russo, P., Englezos, V., Capozzi, V., Pollon, M., Río Segade, S., Rantsiou, K., Spano, G., Cocolin, L. (2020). Effect of mixed fermentations with *Starmerella bacillaris* and *Saccharomyces cerevisiae* on management of malolactic fermentation. *Food Research International*, 134.
13. Englezos, V., Rantsiou, K., Cravero, F., Torchio, F., Giacosa, S., Río Segade, S., Gai, G.,

- Dogliani, E., Gerbi, V., Cocolin, L., Rolle, L. (2019). Minimizing the environmental impact of cleaning in winemaking industry by using ozone for cleaning-in-place (CIP) of wine bottling machine. *Journal of Cleaner production*, 233, 582-589.
14. Englezos, V., Cachón, D.C., Rantsiou, K., Blanco, P., Petroziello, M., Pollon, M., Giacosa, S., Río Segade, S., Rolle, L., Cocolin, L. (2019). Effect of mixed species alcoholic fermentation on growth and malolactic activity of lactic acid bacteria. *Applied Microbiology and Biotechnology*, 103, 7687-7702.
 15. Englezos, V., Rantsiou, K., Torchio, F., Pollon, M., Giacosa, S., Río Segade, S., Gerbi, V., Rolle, L., Cocolin, L. (2019). Efficacy of ozone against different strains of *Brettanomyces bruxellensis* on postharvested winegrapes and impact on wine composition. *American Journal of Enology and Viticulture*, 70, 249-258.
 16. Englezos, V., Pollon, M., Rantsiou, K., Ortiz-Julien, A., Botto, R., Río Segade, S., Giacosa, S., Rolle, L., Cocolin, L. (2019). *Saccharomyces cerevisiae*-*Starmerella bacillaris* strains interaction modulates chemical and volatile profile in red wine mixed fermentations. *Food Research International* 122, 392-401.
 17. Englezos, V., Rantsiou, K., Giacosa, S., Río Segade, S., Rolle, L., Cocolin, L. (2019). Cell-to-cell contact mechanism modulates *Starmerella bacillaris* death in mixed culture fermentations with *Saccharomyces cerevisiae*. *International Journal of Food Microbiology*, 289, 106-114.
 18. Englezos, V., Rantsiou, K., Cravero, F., Torchio, F., Pollon, M., Fracassetti, D., Ortiz-Julien, A., Gerbi, V., Rolle, L., Cocolin, L. (2018). Volatile profile of white wines fermented with sequential inoculation of *Starmerella bacillaris* and *Saccharomyces cerevisiae*. *Food Chemistry*, 257, 350-360.
 19. Englezos, V., Cocolin, L., Rantsiou, K., Ortiz-Julien, A., Bloem, A., Dequin, S., Camarasa, C. (2018). Specific phenotypic traits of *Starmerella bacillaris* regarding nitrogen source consumption and central carbon metabolites production during wine fermentation. *Applied and Environmental Microbiology*, 84, e00797-18.
 20. Englezos, V., Rantsiou, K., Cravero, F., Torchio, F., Giacosa, S., Ortiz-Julien, A., Gerbi, V., Rolle, L., Cocolin, L. (2018). Volatile profiles and chromatic characteristics of red wines produced with *Starmerella bacillaris* and *Saccharomyces cerevisiae*. *Food Research International*, 109, 298-309.
 21. Cravero, F., Englezos, V., Rantsiou, K., Torchio, F., Giacosa, S., Río Segade, S., Gerbi, V., Rolle, L., Cocolin, L. (2018). Control of *Brettanomyces bruxellensis* on wine grapes by post-harvest treatments with electrolyzed water, ozonated water and gaseous ozone. *Innovative Food Science & Emerging Technologies*, 47, 309-316.
 22. Englezos, V., Cravero, F., Torchio, F., Rantsiou, K., Ortiz-Julien, A., Lambri, M., Gerbi, V., Rolle, L., Cocolin, L. (2018). Oxygen availability and strain combination modulate yeast

- growth dynamics in mixed culture fermentations of grape must with *Starmerella bacillaris* and *Saccharomyces cerevisiae*. Food Microbiology, 69, 179-188.
23. Rolle, L., Englezos, V., Torchio, F., Cravero, F., Río Segade, S., Rantsiou, K., Giacosa, S., Gambuti, A., Gerbi, Cocolin, L. (2018). Alcohol reduction in red wines by technological and microbiological approaches: a comparative study. Australian Journal of Grape and Wine Research, 24, 62-74.
 24. Englezos, V., Giacosa, S., Rantsiou, K., Rolle, L., Cocolin, L. (2017). *Starmerella bacillaris* in winemaking: opportunities and risks. Current Opinion in Food Science, 17, 30-35.
 25. Paissoni, M.A., Río Segade, S., Giacosa, S., Torchio, F., Cravero, F., Englezos, V., Rantsiou, K., Carboni C., Gerbi, V., Teissedre, P.L., Rolle L. (2017). Impact of post-harvest ozone treatments on the skin phenolic extractability of red wine grapes cv Barbera and Nebbiolo (*Vitis vinifera* L.). Food Research International, 98, 68-78.
 26. Rantsiou, K., Marengo, F., Englezos, V., Torchio, F., Giacosa, S., Rolle, L., Gerbi, V., Cocolin, L. (2017). *Saccharomyces cerevisiae* biodiversity in Monferrato, North West Italy and selection of indigenous starter cultures for Barbera wine production. Italian Journal of Food Science, 29, 518-536.
 27. Rantsiou, K., Englezos, V., Torchio, F., Risse, P.A., Cravero, F., Gerbi, V., Rolle, L., Cocolin, L. (2017). Modelling of the fermentation behavior of *Starmerella bacillaris*. American Journal of Enology and Viticulture, 68, 378-385.
 28. Englezos, V., Torchio, F., Cravero, F., Marengo, F., Giacosa S., Gerbi, V., Rantsiou, K., Rolle, L., Cocolin, L. (2016). Aroma profile and composition of Barbera wines obtained by mixed fermentations of *Starmerella bacillaris* (synonym *Candida zemplinina*) and *Saccharomyces cerevisiae*. LWT - Food Science and Technology 73, 567-575.
 29. Cravero, F., Englezos, V., Rantsiou, K., Torchio, F., Giacosa, S., Río Segade, S., Gerbi, Rolle, L., Cocolin, L. (2016). Ozone treatments of post harvested wine grapes: Impact on fermentative yeasts and wine chemical properties. Food Research International 87, 134-141.
 30. Englezos, V., Rantsiou, K., Cravero, F., Torchio, F., Ortiz-Julien, A., Gerbi, V., Rolle, L., Cocolin, L. (2016). *Starmerella bacillaris* and *Saccharomyces cerevisiae* mixed fermentations to reduce ethanol content in wine. Applied microbiology and biotechnology 100, 5515-5526.
 31. Cravero, F., Englezos, V., Torchio, F., Giacosa, S., Río Segade, S., Gerbi, Rantsiou, K., Rolle, L., Cocolin, L. (2016). Post-harvest control of wine grape mycobiota using electrolyzed water. Innovative Food Science and Emerging Technologies 35, 21-28.
 32. Laureano, J., Giacosa, S., Río Segade, S., Torchio, F., Cravero, F., Gerbi, V., Englezos, V., Carboni, C., Cocolin, L., Rantsiou, K., Faroni, L. D. R., Rolle, L. (2016). Effect of continuous exposure to ozone gas and electrolyzed water on the skin hardness of table and wine grape varieties. Journal of Texture Studies 47, 40-48.

33. Englezos, V., Rantsiou, K., Torchio, F., Rolle, L., Gerbi, V., Cocolin, L. (2015). Exploitation of the non-Saccharomyces yeast *Starmerella bacillaris* (synonym *Candida zemplinina*) in wine fermentation: physiological and molecular characterizations. *International Journal of Food Microbiology* 199, 33-40.
34. Alessandria, V., Marengo, F., Englezos, V., Gerbi, V., Rantsiou, K., Cocolin, L. (2015). Mycobiota of Barbera grapes from Piedmont region from a single vintage year. *American Journal of Enology and Viticulture* 66, 244-250.
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36. Banilas, G., Korkas, K., Englezos, V., Nisiotou, A.A., Hatzopoulos, P. (2012). Genome-wide analysis of the Heat Shock Protein 90 gene family in grapevine (*Vitis vinifera* L.), *Australian Journal of Grape and Wine Research* 18, 29–38.