



Gabriele Ardizzoni

Winemaker

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About

Dedicated and multilingual winemaker with a global portfolio spanning Italy, France, Australia, the United States, and New Zealand. With a strong academic foundation in viticulture and enology and a passion sparked during WSET training in London, I bring a deep understanding of traditional techniques combined with a drive for innovation and sustainability. Experienced in leading vintage operations, managing teams, and overseeing all aspects of the winemaking process from fermentation to bottling.

Work Experience

RED VINTAGE WINEMAKER

Les Vignerons Propriétés Associes (Calvisson, FR)
Aug 2024-Dec 2024

- Led all harvest preparations, including winery setup and staff training. Trained seasonal team members in the operation of winery equipment and daily cellar tasks. Held full decision-making authority over winemaking processes and protocols. Oversaw the use and maintenance of all oenological and laboratory equipment to ensure quality and precision at every stage.

VINTAGE WINERY SUPERVISOR

VinLink (Marlborough, New Zealand)
Feb 2024- May 2024

- Responsible for all winery teams, floating between sectors to ensure the smooth execution of all operations and work orders. Prevented and resolved problems, ensuring good communication between the teams handling receival, flotation, RDV filtration, and cellar operations.

ASSISTANT WINEMAKER AND VERMOUTH

The Wine Collective/The Crossvines (Maryland,US)
July 2023-Jan 2024

- Harvested between two small wineries, coordinating a small team at both sites. Responsible for grape reception, fermentations, additions, and all analytical work on grapes, juices, and wines. Made decisions on blends and prepared wines for bottling, organizing logistics with the bottling truck. Managed dry goods and wine stock. Also prepared wine for Vermouth production, including botanical infusion blends and sugar additions.

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Skills

Winemaking & Production

- Vintage planning and scheduling
- Fermentation control and management
- Wine aging monitoring and control
- Blend trials and wine preparation
- Additions process and product handling
- Clarification product trials and implementation
- Bottling coordination and logistics
- Preparation of 'pied de cuve' tanks
- Sensory evaluation and tasting

Lab & Quality Control

- Lab analysis and interpretation of data
- Yeast population monitoring
- Use of quality assurance systems
- Preparation of worksheets and traceability documentation
- Data entry and record keeping
- Quality systems management

Team & Operations Management

- Team leadership and seasonal staff training
- Cross-sector coordination and communication
- Work order planning and execution
- Problem solving and process troubleshooting
- Employee management and task delegation
- Innovation and project planning

Work Experience

VINTAGE WINEMAKER

Qualia Wines (Mildura, Australia)
Jan 2023- April 2023

- Under the direction of the Senior Winemaker, I was responsible for preparing all worksheets and cellar work notes. My duties included daily tastings of all ferments, temperature control of all tanks, managing automatic pump-overs for red ferments, conducting daily trials of clarification product additions on juices, monitoring yeast populations, and preparing 'pied de cuve' tanks for multiple inoculations. Approved the centrifuge clarification, keeping the NTU within the specified range for each variety. Checked all analytical results from the lab and ensured that tasks and additions were properly carried out by the team.

ASSISTANT WINEMAKER

Societa Agricola Edel (Fucecchio, Tuscany, Italy)
March 2022- Oct 2022

- Worked independently, taking care of the small winery and handling all tasks. Managed all operations and reported monthly to the Consulting Winemaker, organizing tasting sessions and planning ahead for the following month's program. Monitored the vineyard for treatments and grape maturity before harvest, prepared the winery, and in charge of all operations through to the end of MLF.

CELLAR HAND / SUPERVISOR

Cave Coop La Marana (Corsica, France)
Aug 2020- Feb 2022

- Full-time cellar hand and harvest supervisor. I learned a lot about winery equipment and wine processing. I began working and completing tasks and processes independently, learning all the little tricks that a professional cellar hand should know to work in the smartest and fastest way, while always maintaining high standards and quality. Responsible for stock management and minor maintenance in the winery. By the end of my time there, I progressed from cellar hand to supervisor.

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Skills cont.

Technical Skills

- Winery equipment and machinery operation
- Inventory, dry goods, and wine stock management
- Forklift operations (Certified in NZ and Victoria)
- Software Proficiency
- Microsoft Office Suite
- TSM
- InnoVint Winery System
- VINTRACE Winery System

Languages

- Fluent in English, French, Spanish, and Italian

Soft Skills

- Critical thinking
- Leadership
- Strong communication and collaboration

Goals

I am seeking a full-time winemaker position around Melbourne where I can contribute with my global experience and grow with a company long-term. Now on a partner visa with full working rights, I am looking to establish a stable and meaningful career while raising my family here. My goal is to be part of a winery whose values align with mine—where I can craft wines of character, support a collaborative team, and build a future I can grow old with.

Work Experience

CELLAR HAND

Società Agricola San Felice S.p.A. (Chianti Classico Italy) Aug 2019 - Nov 2019

- Responsible for conducting grape maturity sampling across all vineyard lots pre- and mid-harvest. Gained hands-on experience operating pneumatic presses, a grape visor optical sorter, and a juice density selector. Carried out fermentation monitoring, pump-overs for red ferments, and juice clarification for white wines. Independently selected and vinified two heritage grape varieties from a collection vineyard housing over 150 nearly extinct cultivars. The project formed the basis of my bachelor's thesis, with a focus on their fermentation behavior and enological potential.

CELLAR HAND / SUPERVISOR

Fattoria Terre del Marchesato (Bolgheri, Italy) Aug 2018-Oct 2018

- First hands-on experience in a winery. Assisted with vineyard tasks and pre-sorting of grapes prior to destemming. Involved in fermentation monitoring, performing pump-overs, and maintaining sanitation protocols across the winery and all processing equipment.

Education

MASTER DEGREE

Innovation & Sustainability in Viticulture and Enology (2022-Paused)

- University of Pisa & University of Florence

BACHELOR'S DEGREE

Viticulture and Enology

- University of Pisa (2017-2020)

Certifications

- WSET Level 2 Award in Wines and Spirits – London Wine & Spirits School (2015)
- Food Safety and HCCP Training
- Workplace Safety Training – Italy (2022)
- Forklift Licenses – New Zealand & Victoria, Australia