

# Pietro Valente

## Farmer - Winemaker

Graduated with work experience behind him. Practical, dynamic, tireless and with a strong passion for viticulture, horticulture and education.



pitvalente@gmail.com ✉

3313376802 📞

Torino, Italia 📍

linkedin.com/in/pietro-valente-2745801aa 🌐

pietrovalente 📄

## WORK EXPERIENCE

### Farmer - Cellarman assistant Azienda agricola Carussin

01/2020 - Present *San Marzano Oliveto, Asti*

Family winery in the Nizza Denomination area in Piedmont certified organic and uses some biodynamic principles

#### Achievements/Tasks

- Harvest of 15 ha vineyards
- Wine production in the cellar of around 80000 bottles
- Pruning with Simonit&Sirch method

Contact: Bruna Ferro - 340501637

### Sommelier-Waiter Moremacine

05/2019 - 02/2020 *La Morra, Cuneo*

Wine bar and osteria in the piedmontese Langhe region. Famous for its intriguing wine selection.

#### Achievements / Tasks

- Table service and communication with the kitchen;
- Ordering for the floor and bar set ups;
- Mastering and updating the wine list and cellar;

Contact: Carbone Stefano - moremacine@pec.it

### Saleman and ski instructor Snowworld

11/2014 - 04/2015 *Alpendorf, Austria*

Rental store and ski school in a ski resort south of Salzburg.

#### Risultati / Attività

- Sale and rent of the the shop items;
- Organization of groups for ski / snowboard lessons for children from 8-12 years old;
- Sport gear repairing.

Contact: Fanz Bergmuller - +43 6601222526

## PERSONAL PROJECTS

### Valleponci (05/2021 - Present)

- Designing and creating concepts and community supported agriculture and restoration activities for an agriturismo in a pristine and wild Valley in the inland of Ligurian Riviera.

### Good Mood Food (10/2017 - 12/2019) 📄

- Organization of supperclub style dinners, theme parties, workshops related to baking, cooking and tasting.

## EDUCATION

### Bachelor University of Gastronomic Sciences

09/2017 - 12/2020 *Pollenzo*

#### Courses

- Interdisciplinary studies about food production and consumption.
- Thesis: "Agricultural requalification proposal for a quarry in Val Varaita."

## SKILLS

Responsability

Team work

work selfmanagement

Creative

Practical

Tireless

## REALIZATIONS

### Sottopelle (08/2019 - 08/2019)

I involved few friends in harvesting 200 kg of grapes with me and later vinifying in my home basement our first GarageWine which we called Sottopelle.

### Tour des Aples (08/2000 - 08/2017)

Walked all across the Alps from Liguria to Slovenia every summer, step by step for 17 years.

## CERTIFICATES

### Agrotechnician (05/2020 - Present)

I'm preparing the state exam to access the national register of agro- technicians

### Biodynamic intense course (02/2021 - 04/2021)

Overall understanding of the principles and in depth studies about plant consociations and biodynamic preparations and uses.

### Sommelier AIS (09/2016 - 07/2017)

Completion of the three levels and taking the final exam with a final grade of 88/100.

### IEALTS C1 (10/2016 - 12/2016)

English language international exam

## ORGANIZATIONS

### University Vegetable garden (09/2017 - 12/2020)

Farmer help and transformation of vegetables in preserved food

### Slow wine (08/2018)

Organizer of tastings and tour guide.

### Gastronomic Society (09/2017 - 12/2020)

Events and workshop organizer

## LANGUAGES

Italian

Native or Bilingual Proficiency

English

Full Professional Proficiency

German

Elementary Proficiency

## INTERESTS

Agroecology

Natural Wine

Climbing

Surf

Philosophy

Photography