

Dr. Vigentini got a degree in Biology, two masters degrees in Molecular biology and Biotechnology and a PhD degree in Food Biotechnology at the University of Milan, Italy. Since 2003 she has been working in Yeast Biology and she has built her technical expertise on studies in yeast physiology, molecular biology, biotechnology and microbial biodiversity. Since 2006, she has been mainly engaged on topics involving fermented beverages and foods.

She had the opportunity to spend one and a half year abroad working in the laboratories of Prof. Jure Piskur in Sweden at the Lund University, Prof. Linda Bisson in California at the University of California-Davis and Prof. Frederick Roth in Canada at the University of Toronto.

She coordinated a European Project dealing with wine yeasts and the theme of sustainability in Viticulture and Oenology. Since 2012 she is an Assistant Professor in Wine Microbiology and Wine Biotechnology at the University of Milan.