Flavors of Northern Italy

A Cultural Journey Through Historic Sites, Quaint Villages, Wineries, and Kitchens of Italy’s Most Delicious Region

* So much to sample, so little time *
Dear Alumnae/i, Family and Friends,

Join our small group for a nine-day journey to the culinary and cultural heart of Northern Italy—a region brimming with exquisite local wines, specialty ingredients, soul-satisfying signature dishes and the wonderful Italians who conjure them with time-honored techniques.

Settle into a beautiful family-owned wine estate outside Verona. Within reach is a connoisseur’s pick of centuries-old wineries, artisan producers and extraordinary, historic sights. With each day highlighted by exclusive experiences, access authentic Italy, learn from local Italians and, most of all, revel in la dolce vita—the joyful celebration of food, friends and life!

Space is limited. With significant savings of more than $1,000 per couple, we anticipate this tour will fill quickly, so be certain to reserve your spot today and share this brochure with family and friends who may be interested in traveling with you.

Please reserve online at http://brynmawr.orbridge.com, by phone at (866) 639-0079 or (610) 526-5316, or by returning the enclosed reservation form.

Warm regards,

Saskia Subramanian, ’88
President
Bryn Mawr Alumnae Association

Free Wine Gift

AN EARLY RESERVATION BONUS

Reserve your space by October 5, 2017 to receive six bottles of Northern Italian wine featuring labels by vintners in the regions you will visit during this program!

This Orbridge exclusive gift is to thank you for joining us early. Where shipping is prohibited by state law or by retailer licensing obligations, guests in those states will receive other specialty items of comparable value.

See reservation form for more details.**
Embrace the enchantment, ambiance, and culture of Northern Italy.

Settle in and spend time learning and enjoying Northern Italian culinary traditions con gusto. A key ingredient of this signature journey is the luxury of unpacking once and dedicating your days to the rich cultural opportunities unique to this region.
Your 9-Day Itinerary (subject to change)

Day 1: En route from U.S.

Day 2: Arrive in Verona, Italy (D)
Selva Capuzza, welcome dinner
Overnight: Borgo San Donino

Day 3: Verona (B,D)
Guided sightseeing, Renaissance Gates, Roman monuments, Roman amphitheater, Piazza delle Erbe, Juliet’s balcony
Overnight: Borgo San Donino

Day 4: Valeggio sul Mincio / Valpolicella (B,L,D)
Tortellini-making presentation, guided garden tour of Parco Giardino Sigurtà, Giuseppe Lonardi winery (winner of numerous Decanter World Wine awards) tour and tasting
Overnight: Borgo San Donino

Day 5: Vallagarina / Lago di Garda (B,L,D)
Award-winning De Tarczal winery visit, tasting and lunch, dessert cooking class
Overnight: Borgo San Donino

Day 6: Modena / Mantua (B,L,D)
Balsamic vinegar tasting and lunch at Acetaia Caselli, UNESCO World Heritage Site of Palazzo Ducale
Overnight: Borgo San Donino

Day 7: Roncâ (B,L,D)
La Casara cheese demonstration and sampling, Tower of San Martino della Battaglia
Overnight: Borgo San Donino

Day 8: Sirmione (B,L,D)
Pasta cooking class, time at leisure (enjoy the gardens, take a boat ride on Lago di Garda, stroll by Rocca Scaligera castle, or walk around the lake), special farewell dinner
Overnight: Borgo San Donino

Day 9: Depart Verona (B)

Optional Extension: Days 9-12 in Venice

Program Highlights

• In the famed Valpolicella and Trentino wine regions, visit picturesque vineyards, discover local varietals, and enjoy exclusive tastings and presentations.

• While chefs and producers divulge secrets of their crafts, sample the best of Northern Italy’s bounty—specialties like gnocchi di pane, savory spiedini and sweet sbrisolona.

• Take in the area’s layered history, with visits to Verona’s 2,000-year-old Roman arena, contrasting with the magnificent medieval Castelvecchio along the River Adige, and the lush gardens of Parco Giardino Sigurtà.

• See Palazzo Ducale—a UNESCO World Heritage Site—which was the royal residence of the Gonzaga family from 1328 to 1707.

• Experience the panoramic beauty at captivating Lago di Garda—Italy’s largest lake.

What’s Included

• 7 nights at our wine estate

• 7 breakfasts, 5 lunches, and 7 dinners served with wine

• All lessons, private tours, and unique small-group excursions noted on the 9-day itinerary

• Full guiding services of an Orbridge Travel Director and expert local guides

• Private motor coach transportation, luggage handling, and airport transfers for guests arriving and departing during the suggested times

• Gratuities to Orbridge Travel Director, local guides, drivers, porters, and wait staff for included meals

Activity Level: Guests should be able to enjoy two hours or more of walking, be sure-footed on cobbled surfaces, and walk up and down stairs without assistance.
Your Accommodations (subject to change)

Within arm's reach of the culture-rich Veneto and Emilia Romagna regions lies Borgo San Donino, a charming farmhouse on the Selva Capuzza wine estate—also the 1859 battle site of Italy's fight toward its independence—owned by Luca Formentini and his family for four generations. The farmhouse apartments, winery, and attached restaurant are the result of many years of dedicated work, and provide award-winning wines, delightful accommodations, and generous hospitality for all who visit.

Stroll the grounds and you might see grape vines being carefully tended by hand or olives ripening for the estate's own olive oil, just steps away from tables where the harvest is reincarnated in signature wines and local dishes. The Selva Capuzza winery produces a wonderful selection of varietals—red, white, and rosé, all under the careful expertise of the Formentini family. They take great pride in the careful cultivation of the vines, and are locally known for both their farming and conservation skills.

Visit the nearby San Martino Tower and admire its majesty from the inside and out. Then follow the tree-lined road to the Chapel of San Martino, which guards many of the fallen from the war.

After a day's adventures, restore your senses amidst the comfortable atmosphere of your apartment—inspired, as you will be, by the beauty of Northern Italy's landscapes.

**Classic:** A comfortable apartment with kitchenette and en suite bathroom with shower, overlooking the garden and surrounding countryside.

**Superior:** A spacious apartment with vaulted ceilings, kitchenette, en suite bathroom, and second-floor views of the garden, vineyard, or surrounding countryside.

Insider, Interpreter, Epicure, Host

Your Orbridge Travel Director will infuse your journey with an epicure's appreciation of food and wine, a local's knowledge and pride of place, and a travel aficionado's ability to gather the beauty of all senses to your discoveries in Northern Italy.
Optional Extension

Venice
Revel in the gloriously romantic and enchanting atmosphere of the Floating City. Your small group (up to 10 guests) will delight in exploring the classic treasures of this remarkable region.

Extension Itinerary (subject to change)

Day 9: Depart Verona / Arrive Venice (B)
Private water taxi city tour down the Grand Canal (see the Rialto Bridge, St. Mark’s Basin, Giudecca), visit to the monastery island of San Giorgio Maggiore

Day 10: Venice (B)
Guided walking tour off the beaten path, wine and biscotti tasting

Day 11: Venice (B)
Day at leisure

Day 12: Depart Venice (B)

What’s Included

• 3 nights accommodations at the Pensione Accademia (or similar) with breakfast each morning
• Guided sightseeing via water taxi through the canals
• Guided walking tour away from the busy streets to explore authentic, quieter neighborhoods filled with unique architecture
• Train ticket from Desenzano del Garda-Sirmione to Venice accompanied by your Orbridge Travel Director
• Water taxi transfer to and from your hotel on arrival and departure days
• Concierge service to help you plan your days in Venice
**Flavors of Northern Italy**

**MAY 12-20, 2018**

**Venice Extension: May 20-23, 2018**

**SPECIAL RATE**

<table>
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<tr>
<th>Category</th>
<th>Standard Rate</th>
<th>Special Rate*</th>
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<tr>
<td>Classic</td>
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<tr>
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Venice Extension: $1,595*

Single Extension: $2,295

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**Deposit Payment:**

- **Check enclosed**
- **Online Check/ACH**
- **MasterCard/Visa**
- **American Express**
- **Discover**

**Deposit Information:**

- **Name (as printed on card):**
- **Billing address (if different from above):**
- **City:**
- **State:**
- **Zip:**

I/we have read, understand, and agree to the full Terms & Conditions at [http://terms.orbridge.com](http://terms.orbridge.com) and/or take my/our deposit for this program.

**Signature:**

-Mail or fax reservation form to Orbridge LLC, P.O. Box 10339, Bainbridge Island, WA 98110.
-Fax: (206) 452-5655

Because cancellation policies are strictly enforced, the purchase of trip cancellation insurance is strongly recommended. Once your reservation has been received, the Bryn Mawr Alumnae Association will send you information on the companies we work with. For additional information, please contact Carolyn Godfrey-Willson at 610.526.5225 or via email at cgodfrey@brynmawr.edu.

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**Registration, Deposits and Final Payment:**

To confirm and secure your reservation, a deposit of $1,700 per person for the Antarctica program and $850 per person for all other programs, a deposit for any extension(s), and any non-refundable advanced payments, payable by check, online check/ACH, money order, wire transfer of same day U.S. funds, or major credit card, is due at the time of registration. Final payment, including any extension(s) and optional(s), is payable by check, online check/ACH, money order, or wire transfer of same day U.S. funds. Final payments made by credit card are subject to a 2% transaction fee. If final payment is not received by Orbridge by the final payment due date, Orbridge may, at any time and with or without notice, cancel your reservation in its sole discretion with no right of refund. All payments we receive from you are herein defined as "Payments."

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**Option 1:** Reserve online now at [http://brynmawr.orbridge.com](http://brynmawr.orbridge.com) or call (866) 639-0079 or (610) 526-5316.

**Option 2:** Secure your reservation with a deposit charged to the credit card below, or with an enclosed check payable to: Orbridge LLC.
Flavors of Northern Italy
MAY 12-20, 2018

Special Alumnae/i Rate: Save more than $1,000 per couple

Free Orbridge Wine Gift

When you reserve by October 5, 2017**

Special Faculty Leader: Sharon Ullman
Professor of History

Sharon Ullman is a Professor of History at Bryn Mawr College. She received her PhD from the University of California at Berkeley. She is the author of Sex Seen: The Emergence of Modern Sexuality in America (University of California Press 1997) and (with Kathleen Kennedy) Sexual Borderlands: Constructing an American Sexual Past (Ohio State University Press 2003). She currently writes on popular culture in modern America and was the convener for the Tri-Co Food Studies Curricular Initiative funded by a Mellon Foundation Seed Grant which helped spark the current exciting course offerings at the college in Food Studies.

Bryn Mawr Alumnae Association
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Bryn Mawr, PA 19010-2899