Flavors of Northern Italy

A 9-Day Infusion of Wine, Cuisine & Culture

SEPT 27–OCT 5, 2014

Special Alumnae Rate
SAVE UP TO $1,000
per couple

BRYN MAWR ALUMNAE ASSOCIATION
Dear Alumnae and Friends,

Join our small group for an intimate 9-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. Most of all, revel in la dolce vita—the joyful celebration of food, friends, and life.

Space is limited to just 18 guests. For Bryn Mawr alumnae savings of up to $1,000 per couple (family and friends are eligible as well), please reserve today: online at [http://brynmawr.orbridge.com](http://brynmawr.orbridge.com), by phone at (866) 639-0079, or by returning the enclosed reservation form.

Warmly,

Wendy M. Greenfield
Executive Director
Bryn Mawr Alumnae Association

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**Free 3-Month Wine Subscription**

AN EARLY RESERVATION BONUS

Reserve your space by March 13, 2014 and receive two bottles of Northern Italian wines monthly for three months—featuring labels by vintners 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, guests in those states will receive other specialty items of comparable value. See reservation form for more details.**
Romeo, Romeo, wherefore art my parmigiano-reggiano?

Where else, but in Northern Italy—where passion for local foods and soul satisfying cuisine easily rivals the other famous love affair from Verona.

Here, cheeses are straight from Parma, balsamics from Modena, and risotto is proudly sourced from the Veronese plain and infused with Amarone. Savor them all, share your table, raise a glass, and join the celebration!

"Life is a combination of magic and pasta."
– Federico Fellini
See more, travel less

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 our days to the rich cultural opportunities unique to this region.

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—from delicious cheeses, salumi, balsamic vinegar, and olive oil, to specialties like 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 medieval walled city of Soave.

What’s included:

- Seven nights at our wine estate
- Full guiding services of an Orbridge Travel Director and expert local guides
- Private motor coach transportation, luggage handling, and airport transfers for guests on suggested flights
- Gratuities to Orbridge Travel Director, local guides, drivers, and porters
- Most meals, including each day’s breakfast, 5 lunches, and dinner every evening served with wine

Insider, Interpreter, Epicure, Host

While in Italy, an Orbridge Travel Director will infuse your journey with a chef’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.
Your 9-Day Itinerary*

Day 1: En route from U.S.

Day 2: Arrive Verona (D)
         *Borgo San Donino

Day 3: Verona (B,D)
         *Charms of Verona

Day 4: Vallegio sul Mincio / Borghetto / Valpolicella (B,L,D)
         *Tortellini, Valpolicella winery

Day 5: Vallagarina / Lago di Garda (B,L,D)
         *Trentino winery, olive oil tasting, cooking class

Day 6: Modena / Mantua (B,L,D)
         *Balsamic Vinegar, Prosciutto di Parma, Parmigiano-Reggiano

Day 7: Lessinia / Soave (B,L,D)
         *Ronca cheeses, Soave winery

Day 8: Sirmione (B,L,D)
         *Pasta and a special farewell

Day 9: Depart Verona (B)

Optional Extension
Day 9: Depart Verona / Arrive Venice (B)
Day 10-11: Venice (B)
Day 12: Depart Venice (B)

Activity Level
Guests should be able to enjoy an hour or more of walking, be sure-footed on cobbled surfaces, and walk up and down stairs without assistance.

*Itinerary subject to change.
At home in Italy: Borgo San Donino

Within arm’s reach of the rich Veneto and Emilia Romagna producing regions lies Borgo San Donino, a charming farmhouse on the Selva Capuzza wine estate.

Stroll its 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. You might happen upon stone-built remnants from a forgotten time. Or, after a day’s adventures, you might 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 charming and 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.

Optional Extension: Venice

With its gloriously romantic atmosphere, ‘the floating city’ is an enchanting addition to your adventures in Northern Italy.

What’s Included:

- Three nights accommodation at the Pensione Accademia (or similar, based on availability) with breakfast each morning
- Train ticket from Desenzano del Garda 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
**Discounted Alumnae Rate**

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<thead>
<tr>
<th>Category</th>
<th>Standard Rate</th>
<th>Discounted Rate</th>
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<tbody>
<tr>
<td>Classic</td>
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<td>Single</td>
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Optional Venice Extension: $1,395*  
$2,095 single

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**Reserve by March 13, 2014 for an Early Reservation Bonus**

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**Registration, Deposits and Final Payment.** To confirm and secure your reservation, a deposit of $850 per person per program, a deposit for any extension(s), and any non-refundable advance payments, payable by check, online check/ACH, money order, wire transfer, is payable at the time of registration. Final payment, including any extension(s) and deposit(s), is payable by check, online check/ACH, money order, or wire transfer of same day U.S. funds. Cancellation policies are strictly enforced, and we strongly recommend that you purchase trip cancellation insurance. Upon receipt of your reservation, information on the trip cancellation insurance will be mailed to you from Bryn Mawr. Please contact Sarah Dooly at Bryn Mawr College for insurance information. Email: sdoody@brynmawr.edu or 610-526-5316.

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**Optional Venice Extension:**  
October 5–8, 2014  
$1,395*  
$2,095 single
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SEPT 27–OCT 5, 2014
Venice Extension: October 5–8, 2014

For a complete itinerary, photos, and to reserve space now:
http://brynmawr.orbridge.com

Professor Patruno retired in May 2008 after almost 40 years of service. His main academic interests focus on 19th and 20th century Italian literature, translation, and on the pedagogical aspect of language teaching (with the aid of computers). He has published works on Giovanni Verga, Elio Vittorini, Eugenio Montale and on Primo Levi. His most recent work deals with Primo Levi and Italian women’s voices of the Holocaust. His book, Understanding Primo Levi originated with a call from the press. He has appeared on NBC’s The Today Show to comment on Primo Levi’s life.

Bryn Mawr Faculty Leader:
Prof. Nick Patruno

Bryn Mawr Alumnae Association
101 North Merion Ave
Bryn Mawr, PA 19010-2899

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