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 Carolina Alumni and Friends,

Join fellow Tar Heels and friends 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.

We are pleased to be sharing this departure with alumni and friends of the Bucknell University Alumni Association. Space is limited to 18 guests in total for both our schools, and with significant savings of more than $1,000 per couple, we anticipate this tour will fill quickly. Be certain to share this brochure with family and friends who may be interested in traveling with you.

Book this experience today by calling (877) 962-3980 or by returning the enclosed reservation form.

Yours at Carolina,

Douglas S. Dibbert ’70
President, UNC General Alumni Association

 течение.

**Free Wine Gift**

AN EARLY RESERVATION BONUS

Reserve your space by February 16, 2018 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: Roncà (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
Option 1: Reserve online now at http://unc.orbridge.com or call UNC’s GAA at (877) 962-3980.

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

Option 1:

Option 2:

SPECIAL RATE

<table>
<thead>
<tr>
<th>Category</th>
<th>Standard Rate</th>
<th>Special Rate*</th>
</tr>
</thead>
<tbody>
<tr>
<td>Classic</td>
<td>$4,492</td>
<td>$3,995</td>
</tr>
<tr>
<td>Superior</td>
<td>$4,292</td>
<td>$4,295</td>
</tr>
<tr>
<td>Single</td>
<td>$5,992</td>
<td>$5,495</td>
</tr>
</tbody>
</table>

Venice Extension: $1,595*
Single Extension: $2,295

Cancillations and Refunds. All cancellations must be submitted to Orbridge in writing and will be subject to a cancellation fee ("Cancellation Fee") as follows: (a) if the cancellation notice is received by Orbridge 275 or more calendar days prior to the scheduled departure date, all deposits will be fully refunded; (b) if the cancellation notice is received by Orbridge between 274 and 151 days prior to the scheduled departure date, the Cancellation Fee will be $500 per person per program and $300 per person per program for extensions; (c) if the cancellation notice is received by Orbridge between 150 days prior to the scheduled departure date and the day before the final payment due date, the Cancellation Fee will be the full deposit per person per program including any extension; (d) if the cancellation notice is received by Orbridge on the final payment due date or closer to the scheduled departure date, the Cancellation Fee will be $1,595 for single extensions and $2,295 for single extensions. In addition to and not in lieu of the foregoing, a Cancellation Fee equal to 100% of the program including any extension(s) and optional(s), and any non-refundable advance 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.”

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 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 and due no later than 90 days prior to the scheduled program departure date. If your reservation is made between the final payment due date and the date the program starts, the entire cost of the program, including any extension(s) and optional(s), is due at the time of registration by check, 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.”

UNC.FNIT.18

*Special group rate; limited offer. Rates are per person based on double occupancy except where noted as Single, in U.S. dollars. Airfare not included. Single availability limited. **Place your deposit on or before the specified date, and one Orbridge Wine Gift per room reserved will ship after receipt of final payment. Where prohibited by state law (including, but not limited to AR, DE, KY, MS, OK, RI, UT) or by retailer licensing obligations (MA, MO, NH, NJ, NY, PA, SD, TX, VT), guests will receive alternative specialty items of comparable value. All Wine Gifts are handled by an independent third party.
What Guests Are Saying...

I loved how this trip gave me a more personal view of Italy through conversations with locals and family-run food vendors. I’ve studied abroad in Italy and have been on vacation there with family, but this was a unique experience. I loved our guide and the off-the-beaten path tour. It felt like I had a friend showing me around.
~Jacqueline B., Hillsborough, CA

Selva Capuza is immaculate and beautiful. Perfect setting from which to connect with the customs, food, wine, agriculture, people and culture of Northern Italy. Simply marvelous.
~Jill & Frank C., Marlton, NJ

The variety and content of each excursion were excellent and made the trip so enjoyable.
~Sharon E., Middleton, WI

Flavors of Northern Italy
SEPTEMBER 1-9, 2018

Special Alumni Rate: Save more than $1,000 per couple

Free Orbridge Wine Gift
When you reserve by February 16, 2018**