



UNC General Alumni Association Presents:

Flavors of Northern Italy

Featuring UNC Professor
Bart Ehrman

SEPTEMBER 04, 2021 – SEPTEMBER 12, 2021

From \$3,995* (with optional Cinque Terre pre-tour: from \$1,995* and Venice post-tour: \$1,995*)

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.



Program Highlights

- With your small group (maximum 19 guests), enjoy seven nights accommodations at a historic country farmhouse amidst a wine and olive oil-producing estate.
- Join intimate cooking classes with locals who share their families' histories and favorite recipes.
- Take in the area's layered history, with visits to Verona's 2,000-year-old Roman arena and the magnificent medieval Castelvecchio Bridge.
- In the famed Valpolicella and Trentino wine regions, visit family-owned and -operated vineyards, meeting the esteemed vintners and discovering their unique varieties. Partake in exclusive tastings and presentations, and how wine-making traditions have been passed down through generations.
- Admire the panoramic beauty at captivating Lago di Garda—Italy's largest lake.
- Delight in a cheese-making demonstration and tasting in the heart of Lessinia, home to a delicious variety of Italian cheeses.
- See Palazzo Ducale di Mantova—a UNESCO World Heritage Site—which was the royal residence of the Gonzaga family from 1328 to 1707.
- Meet a renowned winemaker who specializes in creating Amarone. Then retreat to a nearby restaurant for a polenta-making demonstration, featuring Amarone, and dinner.
- Enjoy a special excursion near Modena for a tasting of aged balsamic vinegar during a convivial meal with the property's owner and his family.
- Relax during a boat tour around Lago d'Iseo, featuring mesmerizing clear water and stunning mountain scenery, followed by touring on land.
- Explore the 16-century cellars of Mosnel winery and learn how painstaking attention to detail produces wines of consummate elegance and complexity.
- **What's included:** 7 nights accommodations; 7 breakfasts, 5 lunches, and 7 dinners served with wine; all lessons, private tours and tastings, and special small-group excursions as noted in the 9-day itinerary; full guiding services of an Orbridge Travel Director and expert local guides; private motor coach transportation; luggage handling; gratuities to Orbridge Travel Director, local guides, and drivers; and airport transfers for guests arriving and departing during the suggested times.

Your Itinerary

Day 1: En route from U.S.

Day 2: Arrive in Verona, Italy / Province of Brescia (Selva Capuzza)

Day 3: Selva Capuzza / Tower of San Martino / Selva Capuzza

Day 4: Selva Capuzza / Verona / Valpolicella / Selva Capuzza

Day 5: Selva Capuzza / Marano / Malcesine / Selva Capuzza

Day 6: Selva Capuzza / Modena / Mantua / Selva Capuzza

Day 7: Selva Capuzza / Roncà / Soave / Sirmione / Selva Capuzza

Day 8: Selva Capuzza / Sulzano / Lago d'Iseo / Franciacorta / Selva Capuzza

Day 9: Selva Capuzza / Verona / Depart Verona for U.S.



*Special group rate; limited offer. Rates are per person based on double occupancy except where noted as Single, in US dollars. Single availability limited. Airfare not included.

All program details, dates, and pricing are subject to change.



Flavors of Northern Italy

SEPTEMBER 04, 2021 — SEPTEMBER 12, 2021

PRE-TOUR: SEPTEMBER 01, 2021 — SEPTEMBER 05, 2021

POST-TOUR: SEPTEMBER 12, 2021 — SEPTEMBER 15, 2021

Reserve by Credit Card:

Online: unc.orbridge.com

Call: UNC's GAA at (877) 962-3980

Fax: (919) 843-4144

Reserve by Check:

Made payable to **Orbridge, LLC**

Mail to: UNC GAA, P.O. Box 660

Chapel Hill, NC 27514-0660

Tour participants who are not members of the General Alumni Association must join the Association (\$50 for single; \$60 for couples) to participate. Please pay by separate check made payable to the General Alumni Association and mail with this reservation form.

GUEST INFORMATION:

Guest #1 Name (Title/Salutation): _____

Email: _____ Class Year: _____

Home Phone: _____ Alt. Phone: _____

Address: _____

City: _____ State: _____ Zip: _____

Guest #2 Name (Title/Salutation): _____

Email: _____ Class Year: _____

Home Phone: _____ Alt. Phone: _____

DEPOSIT PAYMENT:

Check ACH (Automated Clearing House) MasterCard/Visa American Express Discover

Card #: _____ Exp. Date: _____ CVV: _____

Name (as printed on card): _____

Billing Address (if different from above): _____

City: _____ State: _____ Zip: _____

CATEGORY SELECTION & DEPOSIT:

Category Preference: 1st choice _____ 2nd choice _____

_____ guests joining pre-tour (\$500/person) +

_____ guests joining program (\$850/person) +

_____ guests joining post-tour (\$500/person) = **TOTAL DEPOSIT: \$** _____

I/we have read, understand, and agree to the full Terms & Conditions at terms.orbridge.com and detailed in program documents; and that Orbridge, LLC is authorized to charge my credit card above and/or take my/our deposit for this program.

Signature: _____ Date: _____

PROGRAM RATES*

Classic: \$3,995

Superior: \$4,295

Single (Classic): \$3,995

—no single supplement—

PRE-TOUR RATE**

Classic: \$1,995

Single: \$2,495

POST-TOUR RATE***

Classic: \$1,995

Single: \$2,595

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**Pre-tour rate is per person based on double occupancy except where noted as Single, in U.S. dollars. Single availability limited. Airfare not included.

***Post-tour rate is per person based on double occupancy except where noted as Single, in U.S. dollars. Single availability limited. Airfare not included.