



MAY 10-18, 2024

.....
with Special Faculty Host
Professor Bruce Smoller

No Single
Supplement

Flavors of NORTHERN

Award-winning wine,
captivating culture and **ITALY**
stunning architecture—aged to perfection

.....
**RESERVE
RISK FREE**

See reservation
panel for details.

.....

*Veneto, Lombardy &
Lago di Garda*



Colosseum Arena di Verona

Dear alumni 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 wine estate outside Verona. Within reach is a connoisseur's pick of centuries-old wineries, artisan producers and extraordinary historic sites.

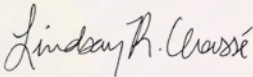
With each day highlighted by exclusive experiences, access authentic Italy, learn from local Italians and, most of all, revel in *la dolce vita*—the joyful celebration of food, friends and life!

Our fantastic faculty host, Bruce Smoller, Professor of Pathology and Laboratory Medicine, is ready to make use of his vast wine knowledge on this trip! He has built an impressive wine resume over the years, teaches classes and seminars in the area, and is continually exploring the complex world of wines. If you are interested, check out his Instagram (@wine.bs) to see his latest reviews and recommendations. He will be a dynamic and unforgettable addition to your experience in Northern Italy.


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 rochester.orbridge.com, by calling (866) 639-0079 or by returning the enclosed reservation form.

Sincerely,



Lindsay R. Chassé
Associate Director of Lifelong Learning
Alumni Relations & Constituent Engagement | University of Rochester
lindsay.chasse@rochester.edu | (585) 274-1017

 Orbridge takes seriously the responsibility to minimize our global environmental impact. Each year we plant 100,000 trees in U.S. State Forests with afforestation needs as an ongoing initiative among our evolving sustainability efforts. Learn more at orbridge.com/going-green.



Your 9-Day Itinerary (subject to change)

Day 1: En route from U.S.

Day 2: Arrive in Verona, Italy / Province of Brescia (Selva Capuzza) (D)
Settle in, welcome dinner
Overnight: Borgo San Donino

Day 3: Sulzano / Lago d'Iseo / Franciacorta (B,L,D)
Boat excursion, Al Rocol cellar tour and wine tasting
Overnight: Borgo San Donino

Day 4: Selva Capuzza (B,L,D)
Fresh pasta making and dessert cooking classes, followed by lunch made during class.
Walking tour of property including an olive oil tasting and wine presentation
Overnight: Borgo San Donino

Day 5: Verona / Valpolicella (B,D)
Guided sightseeing, Renaissance Gates, Castelvecchio Bridge, San Zeno Basilica, Piazza delle Erbe, Juliet's balcony, Roman monuments and amphitheater, Giuseppe Lonardi winery (winner of numerous *Decanter World Wine* awards) tour and tasting, Amarone cooking demonstration and dinner
Overnight: Borgo San Donino

Day 6: Vallagarina / Malcesine (B,L,D)

Guided tour of the Tower of San Martino della Battaglia, award-winning de Tarczal winery visit with tasting and lunch, leisure time in Malcesine beside Lago di Garda
Overnight: Borgo San Donino

Day 7: Modena / Mantua (B,L,D)

Balsamic vinegar tasting and lunch at award-winning Acetaia Caselli, Palazzo Ducale UNESCO World Heritage Site inside visit
Overnight: Borgo San Donino

Day 8: Roncà / Soave / Sirmione (B,L,D)

La Casara cheese demonstration and tasting, Soave castle, leisure time in Sirmione, special farewell dinner
Overnight: Borgo San Donino

Day 9: Depart Verona for U.S. (B)

(B = Breakfast, L = Lunch, D = Dinner)

Activity Level: We expect that guests can enjoy two hours or more of walking, are sure-footed on cobbled surfaces, and can walk up and down stairs without assistance. On the estate, unpaved roads and pathways separate its various structures, and walking is required to get from one building to another and to reach the restaurant. Historic city centers are usually more accessible by foot than vehicle. Due to the structure of some buildings, facilities for the disabled may be limited.





Repose

- 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.
- Relax during a boat tour around Lago d'Isèo, featuring mesmerizing clear water and stunning mountain scenery, followed by touring on land.

Discover

- Take in the area's layered history, with visits to Verona's 2,000-year-old Roman arena and the magnificent medieval Castelvécchio Bridge.
- 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.

Engage

- 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.

What's Included

- 7 nights accommodations
- 7 breakfasts, 5 lunches, and 7 dinners served with wine
- All lessons, private tours and tastings, and unique small-group excursions noted in the 9-day itinerary
- Full guiding services of an Orbridge Travel Director and expert local guides
- Private motor coach transportation
- Luggage portorage
- Gratuities to Orbridge Travel Director, local guides, drivers, and wait staff for included meals
- Airport transfers for guests arriving and departing during the suggested times





Cascina Capuzza Cooking Class

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.

The farmhouse apartments, winery, and nearby 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 property's skilled vintners.

Visit the nearby San Martino Tower to 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 battle.

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.*

Each room is equipped with a safe, complimentary Wi-Fi, bathroom sundries (shampoo, shower gel, lotion, toothbrush kit, shaving kit, sewing kit, and shower cap), slippers, and a hair dryer. (Hair conditioner is not provided.)

*NOTE: *This property does not have an elevator. There are 16 steps to reach the second floor apartments.*



Luca Formentini, Vintner
Selva Capuzza



Classic



Superior

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 Italy.



Orbridge

Optional Pre-Tour Cinque Terre



Take advantage of additional time in Italy to explore Cinque Terre and the Italian Riviera, an area teeming with meaningful traditions surrounding wine, cuisine, and family. More than food and drink, Cinque Terre is also a National Park and UNESCO World Heritage Site, drawing visitors to its dramatic coastal scenery and sunset panoramas.

Pre-Tour Itinerary (subject to change)

Day +1: En route from U.S.

Day +2: Arrive in Milan, Italy / Sestri Levante

Leisure time to explore the fishermen hamlet of Sestri Levante
Overnight: Vis-à-Vis

Day +3: Sestri Levante / Cinque Terre / Sestri Levante (B,L)

Guided touring and tastings through Monterosso, Vernazza, and Manarola
Overnight: Vis-à-Vis

Day +4: Sestri Levante / Portofino / San Fruttuoso / Santa Margherita Ligure / Sestri Levante (B)

Abbey of San Fruttuoso, guided tour of Santa Margherita Ligure
Overnight: Vis-à-Vis

Day +5: Sestri Levante / Verona / Main Program Begins (B)

What's Included

- 3 nights accommodations at Vis à Vis (or similar)
- 3 breakfasts and 1 lunch
- Cinque Terre card for all train transportation within the Cinque Terre
- Guided touring (by English-speaking guides) and tastings through Cinque Terre's villages
- Private transportation (with unlimited bottled water) for included touring
- Boat excursion to San Fruttuoso
- Entrance fee to San Fruttuoso Abbey
- Luggage portorage
- Gratuities to hotel staff, local guides, drivers for included activities and excursions, porters, and wait staff for included meals
- Airport transfers for guests arriving during the suggested times



San Fruttuoso Abbey



Santa Margherita Ligure Church

Optional Post-Tour Venice



Revel in the gloriously romantic and enchanting atmosphere of the *Floating City*. Your small group will delight in exploring classic cultural treasures of this remarkable region. Guided tours for sightseeing, meeting with artisans, and learning about wine making reveal Venice's rich layers of history, art, and dedication to good food and drink.

Post-Tour Itinerary (subject to change)

Day 9: Depart Verona / Arrive in Venice
Private water taxi city tour down the Grand Canal (see the Rialto Bridge, St. Mark's Basin, Giudecca, and San Giorgio Maggiore)
Overnight: Hotel Nani Mocenigo Palace

Day 10: Venice (B)
Private gondola boatyard tour, afternoon at leisure
Overnight: Hotel Nani Mocenigo Palace

Day 11: Venice / Mazzorbo / Burano / Venice (B,L)
Vineyard visit and wine tasting, leisure time to explore Burano
Overnight: Hotel Nani Mocenigo Palace

Day 12: Depart Venice for U.S. (B)

What's Included

- Transfer by train (in business class) from Desenzano del Garda to Venice accompanied by your Orbridge Travel Director who will see you to your hotel for check-in, then bid you a fond farewell
- 3 nights accommodations at Hotel Nani Mocenigo Palace (or similar)
- 3 breakfasts and 1 lunch
- Guided touring accompanied by an art historian
- Private visit to an artisan mask workshop
- Private gondola boatyard visit
- Guided vineyard tour and wine pairing with lunch
- Water taxi transportation for canal and lagoon tours, and transfers to and from your hotel on arrival and departure days
- Luggage portage
- Gratuities to hotel staff, local guides, local drivers for included activities and excursions, porters, and wait staff for included meals



Aerial view of Venissa Winery

Flavors of Northern Italy

MAY 10-18, 2024

Cinque Terre Pre-Tour: May 7-11, 2024

Venice Post-Tour: May 18-21, 2024

Reserve by Credit Card:

Online: rochester.orbridge.com

Phone: (866) 639-0079

Fax: (206) 452-5655

Reserve by Check:

Made payable to **Orbridge, LLC**

Mail to: Orbridge, P.O. Box 1376

Poulsbo, WA 98370

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 the COVID-19 Acknowledgement at orbridge.com/wellness; and I/we agree that Orbridge, LLC is authorized to charge my credit card above and/or take my/our deposit for this program.

Signature: _____ Date: _____

Reservations, Deposits and Final Payment. To secure your reservation, deposits are due upon placing a reservation as follows: \$850 per person per program and \$500 per person for any pre/post-tour. Orbridge accepts payment by check, ACH, wire or major credit card. Final payment is due 90 days prior to the departure date. Reservations made after the final payment due date are due at the time of registration. If final payment is not received by Orbridge by the final payment due date, Orbridge may cancel your reservation in its sole discretion with no right of refund. CST#2098750-40 WST#602828994

Reservation Grace Period. Reservations made 121+ days prior to the departure date may be cancelled within 30 days from the reservation date ("Grace Period") for a full refund. Notice of cancellation must be received in writing during the Grace Period. The date of receipt will be used for the effective date.

Reservation Cancellations and Refunds. Notice of cancellation must be submitted to Orbridge in writing. The date of receipt will be used for the effective date. If the cancellation notice is received after the Grace Period (if applicable): (a) 91+ days prior to the departure date, all monies paid will be refunded less an administrative fee of \$350 per person for the main program and \$200 per person for a pre/post-tour; (b) 90-76 days prior to the departure date, a 25% cancellation fee for the full cost of the program and the balance will be refunded; (c) 75-61 days prior to the departure date, a 50% cancellation fee for the full cost of the program and the balance will be refunded; (d) 60-46 days prior to the departure date, a 75% cancellation fee for the full cost of the program and the balance will be refunded; (e) within 45 days prior to the departure date, a 100% cancellation fee for the full cost of the program. A 100% cancellation fee applies to all non-refundable airfare. Refunds, if any, will be processed within 30 days of our receipt of your written notice.

For complete Terms & Conditions, visit terms.orbridge.com | Copyright © 2023 Orbridge, LLC | orbridge.com | (866) 639-0079

*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 (IL, MA, MD, NH, NJ, NY, PA, SD, TX, VA, VT), guests will receive alternative specialty items of comparable value. All Wine Gifts are handled by an independent third party.



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FLAVORS OF NORTHERN ITALY

MAY 10-18, 2024

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

FREE Wine Gift
AN EXCLUSIVE EARLY
RESERVATION BONUS

Reserve your space by
July 28, 2023

to receive six bottles of wine featuring labels by
vintners in the regions you will visit on this program.**

Special Faculty Host: **Bruce Smoller** Professor of Pathology and Laboratory Medicine

Dr. Smoller has had a passion for wine since his days living near Napa Valley. He has been seriously studying wine for the last 9 years and is currently working on the Wine and Spirits Educational Trust (WSET) level 4 (Diploma level). Along the way he has also completed the Italian Wine Scholar and French Wine Scholar programs (Wine Scholar Guild), the Spanish Wine Expert course, along with master level courses in Bordeaux, Burgundy, Alsace, Loire Valley, Rhone Valley and Champagne, all with honors. His wine studies are not limited to Europe, however, and he has also successfully completed courses about wines in California and Oregon, Argentina, China, South Africa, Australia and New Zealand. He has been formally certified as an instructor for the WSET, as well as for the Wine Scholar Guild. He teaches several wine courses at Daemen University. In his spare time, he is a Professor at University of Rochester School of Medicine and Dentistry.



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Rochester, NY 14627

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