Flavors of NORTHERN ITALY
Award-winning wine, captivating culture and stunning architecture—aged to perfection

September 26 - October 4, 2020
with optional VENICE POST-TOUR October 4-7, 2020

dukealumnitravels.com
Dear Alumni and Friends,

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 concoct them with time-honored techniques.

Settle into a 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!

Duke Alumni Travels is pleased to have arranged for Orbridge to offer this culinary journey. Space is limited, and with significant savings of more than $1,000 per couple, we anticipate this tour will fill quickly. Be certain to call us for reservations and information soon. If you need time to decide or want to share with family or friends, please call us at (919) 684-2988 to hold space while you make your plans.

As the Duke group grows in size, a Duke representative will be engaged to join you to bring a uniquely Duke perspective and augment the educational value of this program.

Forever Duke,

Beth Ray-Schroeder ’83
Director, Duke Alumni Travels
Duke Alumni Association

Free Wine Gift
AN EARLY RESERVATION BONUS

Reserve your space by February 21, 2020 to receive six bottles of 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.**

Orbridge takes seriously the responsibility to minimize our global environmental impact. Starting in 2019, we will annually plant 100,000 trees in U.S. State Forests with afforestation needs as an on-going initiative among our evolving sustainability efforts.
Your 9-Day Itinerary (subject to change)

Day 1: En route from U.S.

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

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

Day 4: Valpolicella (B,L,D)
Tortellini-making presentation, Giuseppe Lonardi winery (winner of numerous Decanter World Wine awards) tour and tasting, Amarone cooking demonstration and dinner
Overnight: Borgo San Donino

Day 5: Marano / Lago di Garda (B,L,D)
Dessert cooking class, award-winning de Tarczal winery visit, tasting, and lunch
Overnight: Borgo San Donino

Day 6: 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 7: Roncá (B,L,D)
La Casara cheese demonstration and tasting, guided tour of Tower of San Martino della Battaglia, leisure time
Overnight: Borgo San Donino

Day 8: Sirmione (B,L,D)
Pasta cooking class, time at leisure (choose to remain at the property or take the brief drive into Sirmione to explore the bustling coastal resort town), special farewell dinner
Overnight: Borgo San Donino

Day 9: Depart Verona for U.S. (B)
(B = Breakfast, L = Lunch, D = Dinner)

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.
**Program Highlights**

- With your small group, enjoy seven nights accommodations at a historic, family-owned country farmhouse amidst a wine and olive oil-producing estate.
- 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.
- 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.
- Admire the panoramic beauty at captivating Lago di Garda—Italy’s largest lake.
- See Palazzo Ducale—a UNESCO World Heritage Site—which was the royal residence of the Gonzaga family from 1328 to 1707.

**What’s Included**

- 7 nights at our wine estate
- 7 breakfasts, 5 lunches, and 7 dinners served with wine
- All lessons, private tours and tastings, 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
- 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
Luca Formentini, Proprietor
Selva Capuzza

**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.

**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 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 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.

NOTE: This property does not have an elevator.

Cascina Capuzza Cooking Class

San Martino Tower

Luca Formentini, Proprietor
Selva Capuzza

Classic

Superior

Orbridge
Revel in the gloriously romantic and enchanting atmosphere of the Floating City. Your small group will delight in exploring the classic treasures of this remarkable region. A living museum itself, take time to wander and discover Venice’s rich layers of history and art, stopping for bite-sized cicchetti along with the locals, and perhaps enjoying an opera or sunset gondola ride.

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), visit to the monastery island of San Giorgio Maggiore

Day 10: Venice (B)
- Day at leisure

Day 11: Venice / North Lagoon (B,L)
- Guided lagoon tour, Venissa Winery visit, Burano lacemaking demonstration

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

What’s Included

• Transfer by train 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 the Pensione Accademia (or similar) with breakfast each morning
• Canal tour of city highlights
• Guided lagoon tour
• Venissa Winery tour, tasting, and lunch
• Water taxi transportation for canal and lagoon tours, and transfers to and from your hotel on arrival and departure days
• Hotel concierge service to help you plan your leisure time in Venice
Flavors of Northern Italy

SEPTEMBER 26 - OCTOBER 4, 2020
Venice Post-Tour: October 4-7, 2020

Reserve by Credit Card:
Phone: (919) 684-2988
Secure Fax: (919) 660-0148

Reserve by Check:
Made payable to Orbridge, LLC
Mail to: Duke Alumni Travels
Box 90572, Durham, NC 27708-0572

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:

Billing Address (if different from above):
City: State: Zip: 

CATEGORY SELECTION & DEPOSIT:
Category Preference: 1st choice 2nd choice
# __________ guests joining program ($850/person) +
# __________ guests joining post-tour ($500/person) = TOTAL DEPOSIT: $ 

Registration, Deposits and Final Payment. To confirm and secure your reservation, a deposit of $850 per person and $500 per person per pre-tour and/or post-tour is due at the time of registration, payable by check, automated clearing house (ACH), money order, wire transfer of same day U.S. funds, or major credit card. Final payment, including any pre-tour and/or post-tour and optional excursion(s) fee(s), is payable by check, ACH, money order, or wire transfer of same day U.S. funds, and is 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 and retain all payments we receive from you. All payments we receive from you are herein defined as “Payments.”

Cancellations and Refunds. All cancellations must be submitted to Orbridge in writing and will be subject to a cancellation fee as follows: (a) if the cancellation notice is received by Orbridge 275 or more calendar days prior to the program’s 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 any pre-tour and/or post-tour; (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 pre-tour and/or post-tour; (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 the full program price. In addition to and not in lieu of the foregoing, a Cancellation Fee equal to 100% of the carrier charge applies to all non-refundable airfares due to your cancellation made at any time prior to the scheduled program departure date, as applicable. Refunds, if any, of any Payments in excess of the aggregate Cancellation Fee shall be processed within 30 calendar days of our receipt of your written notice.

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*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, MD, 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

SEPTEMBER 26 - OCTOBER 4, 2020

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

Free Orbridge Wine Gift

When you reserve by February 21, 2020**

Duke Alumni Travels
Box 90572
Durham, NC 27708-0572

Duke alumni on Orbridge's National Parks & Lodges of the Old West 2017 travel program.