WASHINGTON AND LEE UNIVERSITY SEPT. 29 - OCT. 7, 2018 Special W&L Traveller Rate SAVE MORE THAN \$1,000 per couple

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 *

WASHINGTON AND LEE UNIVERSITY

Dear W&L Alumni, Parents, and Friends,

I'm pleased to invite you to join us for a nine-day journey to the culinary and cultural heart of Northern Italy—a region renowned for its exquisite local wines, specialty ingredients, savory cheeses, and signature dishes, along with the wonderful people who conjure them from traditional recipes handed down across the generations. We offered this delightful tour four years ago. It was so popular and so well-received that we're eager to return.

Once again, we'll settle into spacious accommodations at a beautiful family-owned wine estate outside Verona. Our location offers easy access to venerable wineries, artisan producers, and an impressive variety of historic sites. Highlighting each day will be exclusive visits and culinary experiences along with festive occasions that will warmly convey what the Italians mean by *la dolce vita*—the joyful celebration of food, friends and life!

Space is limited. With significant savings of more than \$1,000 per couple, we anticipate this tour will again fill quickly. We urge you to reserve your spot today and share this brochure with family and friends who may be interested in joining you.

Please reserve by calling (540) 458-8723 or by returning the enclosed reservation form.

Sincerely,

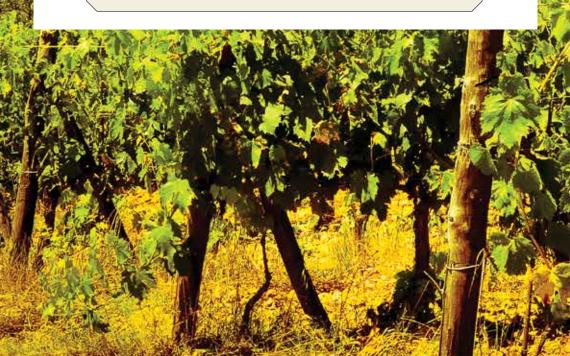
Robert Fure, Ph.D. Director of Lifelong Learning

∽∽ 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.

11-

1.1

NAM

THE NOTION

RNA

TT D D



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: Roncá (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)



- 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 smallgroup 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.

Optional Extension: Days 9-12 in Venice



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



WASHINGTONANDLEE UNIVERSITY

Flavors of Northern Italy

SEPT. 29 - OCT. 7, 2018

Venice Extension: October 7-10, 2018

				SPECIAL RA	TE
	1: Call (540) 458-8723 to p	3 to place			
	servation.	5 to place	Category		
jeu. ie			Classic	\$4,499. \$4,799 .	\$3,995 \$4,295
-	2: Secure your reserv		· ·		
	charged to the credit			\$5,999	
	an enclosed check pa	yable to:	Venice Extension: \$1,595* Single Extension: \$2,295		
Orbridg	ge LLC.				.,275
Guest Info Guest #1 Na				Class Yea	r
					0
		State			-
Email:		Phone:	Alt.	Phone:	
Category Pr	eference (if applicable):	1st choice	2nd c	hoice	m
Deposit:					X
-	guests joining program	•			00
(#) 9	guests joining extensior	n (\$500/person) = Total depo	osit: \$		
Deposit Pa	ayment:				
🗌 Check en	closed 🗌 Online Ch	eck/ACH 🗌 MasterCard/V	∕isa □Ame	erican Express] Discover
Card #:		Exp	o. date:	CVV:_	
Name (as pr	inted on card):	·			
Billing addre	ess (if different from ab	oove):			
-		State:			
		gree to the full Terms & Cond			
		nd that Orbridge LLC is author	orized to cha	irge my credit ca	ard above
-	my/our deposit for this				
Signature:				_ Date:	
	Mail or fax	Office of Lifelong Learning	•		
	reservation form and deposit to:	Washington and Lee University 204 West Washington St., Lexington, VA 24450			
		Fax: (540) 458-8478	, _o,g.co,		
extension(s), and any major credit card, is o money order, or wire is made between the is due at the time of r transaction fee. If fina your reservation in its CST#2098750-40 WS Cancellations and Re	non-refundable advanced pay due at the time of registration. transfer of same day U.S. fund final payment due date and th egistration by check, money or I payment is not received by O sole discretion with no right o T#602828994 sfunds. All cancellations must h	nfirm and secure your reservation, a ments, payable by check, online chec Final payment, including any extensis is and due no later than 90 days prior e date the program starts, the entire cr der, or wire transfer of same day U.S. f rbridge by the final payment due date f refund. All payments we receive from pe submitted to Orbridge in writing ar	k/ACH, money o on(s) and optiona to the scheduled ost of the progra unds. Final paym , Orbridge may, a n you are herein o and will be subject	rder, wire transfer of s al(s), is payable by che l program departure of m, including any exter ents made by credit c at any time and with o defined as "Payments to a cancellation fee	same day U.S. funds, or eck, online check/ACH, date. If your reservation nsion(s) and optional(s), card are subject to a 2% or without notice, cancel ." ("Cancellation Fee") as
follows: (a) if the cancer refunded; (b) if the cancer will be \$500 per persons 150 days prior to the per program includin departure date, the C the carrier charge applicable. Refunds, your written notice. For complete Terms	ellation notice is received by C incellation notice is received by C son per program and \$300 per scheduled departure date and g any extension; (d) if the can ancellation Fee will be the full plies to all non-refundable airfi if any, of any Payments in exce & Conditions, visit http://ter	Drbridge 275 or more calendar days p y Orbridge between 274 and 151 days person per program for extensions; (the day before the final payment due cellation notice is received by Orbridg program price. In addition to and not ares due to your cancellation made at ass of the aggregate Cancellation Fee rms.orbridge.com Copyright © 20	rior to the sched s prior to the sch c) if the cancellat date, the Cance ge on the final p. in lieu of the for- any time prior to shall be process 117 Orbridge, LL	uled departure date, eduled departure dat tion notice is receivec llation Fee will be the ayment due date or c egoing, a Cancellatio o the scheduled prog sed within 30 calenda _C I www.orbridge.	all deposits will be fully e, the Cancellation Fee by Orbitage between full deposit per person closer to the scheduled n Fee equal to 100% of gram departure date, as r days of our receipt of com (866) 639-0079
		based on double occupancy except who			

*Special group rate; limited offer. Rates are per person based on double occupancy except where noted as Single, in U.S. dollars. Airtare 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, MD, 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.

Free Orbridge Wine Gift	When you reserve by February 16, 2018**	
Flauons of Nonthenn Italy SEPTEMBER 29 - OCTOBER 7, 2018	Special W&L Traveller Rate: Save more than \$1,000 per couple	
WASHINGTONANDLEE	UNIVERSITY	

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 Capuzza 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

Office of Lifelong Learning Washington and Lee University 204 West Washington St. Lexington, VA 24450

PRSRT STD U.S. POSTAGE PAID PERMIT NO. 825 SAN DIEGO, CA