Flavors of Northern Italy
A 9-Day Infusion of Wine, Cuisine & Culture
Dear Alumni and Friends,

Join our small group for an intimate 9-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 in to 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!

Our rates for Johns Hopkins guests on this departure represent a significant savings (more than $1,000 per couple) over that of non-affiliated guests, so be certain to reserve your spot today and to share this brochure with friends who may be interested in traveling with you! Space is limited to just 18 guests. You may reserve online at http://jhu.orbridge.com, by phone at (866) 639-0079, or by returning the enclosed reservation form.

Best regards,

[Signature]

Marguerite Jones, A&S ’74, Bus ’88
Travel Program Director
Office of Alumni Relations
The Johns Hopkins University

Free Wine Subscription
AN EARLY RESERVATION BONUS

Reserve your space by December 31, 2014 and receive two bottles of Italian wines monthly for three months—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, guests in those states will receive other specialty items of comparable value. See reservation form for more details.**
Romeo, Romeo, wherefore art my parmigiano-reggiano?

Where else, but in Northern Italy—where passion for local foods and soul satisfying cuisine easily rivals the other famous love affair from Verona.

Here, cheeses are straight from Parma, balsamics from Modena, and risotto is proudly sourced from the Veronese plain and infused with Amarone. Savor them all, share your table, raise a glass, and join the celebration!

Life is a combination of magic and pasta.

— Federico Fellini
See more, travel less

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 our days to the rich cultural opportunities unique to this region.

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 abriscolina.

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 medieval walled city of Soave.

What’s included:
- 7 nights at our wine estate
- Full guiding services of an Orbridge Travel Director and expert local guides
- Private motor coach transportation, luggage handling, and airport transfers for guests on suggested flights
- Gratuities to Orbridge Travel Director, local guides, wait staff for included meals, drivers, and porters
- Most meals, including each day’s breakfast, 5 lunches, and dinner every evening served with wine

Optional Extension: Venice

With its gloriously romantic atmosphere, ‘the floating city’ is an enchanting addition to your adventures in Northern Italy.

What’s Included:
- 3 nights accommodation at the Pensione Accademia (or similar) with breakfast each morning
- Guided sightseeing via water taxi through the canals
- Walking tour of Venice’s authentic neighborhoods
- Train ticket from Desenzano del Garda 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
Your home in Northern Italy:

**Borgo San Donino**

Within arm’s reach of the rich Veneto and Emilia Romagna producing regions lies Borgo San Donino, a charming farmhouse on the Selva Capuzza wine estate.

Stroll its 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. You might happen upon stone-built remnants from a forgotten time. Or, after a day’s adventures, you might 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 charming and comfortable apartment with kitchenette and en suite bathroom, 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**

While in Italy, 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 9-Day Itinerary*

**Day 1:**  *En route*  
from U.S.

**Day 2:**  Arrive Verona (D)  
*Borgo San Donino*

**Day 3:**  Verona (B,D)  
*Charms of Verona*

**Day 4:**  Valeggio sul Mincio /  
*Borghetto / Valpolicella (B,L,D)*  
*Tortellini, Valpolicella winery*

**Day 5:**  Vallagarina /  
*Lago di Garda (B,L,D)*  
*Trentino winery, cooking class*

**Day 6:**  Modena / Mantua (B,L,D)  
*Balsamic Vinegar, Palazzo Ducale*

**Day 7:**  Lessinia / Soave (B,L,D)  
*Ronca cheeses, Soave winery*

**Day 8:**  Sirmione (B,L,D)  
*Pasta class and a special farewell*

**Day 9:**  Depart Verona (B)

Optional Extension

**Day 9:**  Depart Verona / Arrive Venice (B)

**Day 10-11:**  Venice (B)

**Day 12:**  Depart Venice (B)

*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.

*Itinerary subject to change.*
Option 1: Reserve now: online at http://jhu.orbridge.com or by calling (866) 639-0079.

Option 2: Secure your reservation with a deposit charged to the credit card below, or with an enclosed check payable to Orbridge LLC.

Guest information:
Guest #1 (as printed or passport): Class Year
Guest #2 (as printed or passport): Class Year
Address:
City: State: ZIP
Email: Phone: Alt Phone:
Category Preference if applicable: 1st choice: 2nd choice:

Deposit:
(4) ______ guests joining program ($850/person) +
(6) ______ guests joining extension ($500/person if applicable) = Total deposit:

Deposit Payment:
☐ Check enclosed ☐ Online Check/ACH ☐ MasterCard/Visa ☐ American Express ☐ Discover
Card #: Exp. date CVV
Name (as printed on card):
Billing address (if different than above):
City: State: ZIP:

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

Signature: Date:

Mail or fax reservation form and deposit to:
Orbridge
P.O. Box 10339, Bainbridge Island, WA 98110
Fax: (206) 452-5655

For Johns Hopkins related questions, please call (800) 588-5884 or (410) 516-0363.
One member of the traveling party is required to make a sustaining financial contribution of $50 or more to the Johns Hopkins Alumni Association within the fiscal year. Please visit www.alumni.jhu.edu/support.

Note: A small portion of the cost of your trip supports the Johns Hopkins Alumni Travel Program.
Flavors of Northern Italy
MAY 9–17, 2015

Free 3-Month Wine Subscription
When you reserve by December 31, 2014**

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

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