



MSU Alumni Association Presents:

Flavors of Northern Italy

OCTOBER 09, 2021 – OCTOBER 17, 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.