Flavors of Northern Italy

A 9-Day Infusion of Wine, Cuisine & Culture

* So much to sample, so little time *
Dear Graduates, Parents and Friends of Brown,

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 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 Brown Travelers on this Brown-exclusive departure represent a savings of more than $1,000 per couple over the rates that would be charged to non-affiliated passengers, 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. You may reserve online at http://brown.orbridge.com, by calling (866) 639-0079 or by returning the enclosed reservation form.

Kind regards,

Beth Goldman Galer ‘88
Director of the Alumni Travel Program

Free Wine Gift
AN EARLY RESERVATION BONUS

Reserve your space by February 5, 2016 and receive six bottles of Northern Italian wines 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.**
Dive Into a Culinary Adventure
Embrace the enchantment, ambiance, and culture of Northern Italy.

Here, cheeses are straight from Parma, balsamics are 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 your 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 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 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

Revel in the gloriously romantic and enchanting atmosphere of the Floating City. Your small group (up to 11 guests) will delight in exploring the classic treasures of this remarkable region.

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 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 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. 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.

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. 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 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

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 / Valpolicella (B,L,D)  
Tortellini, Valpolicella winery

Day 5:  
Vallagarina / Lago di Garda / Malcesine (B,L,D)  
Vallagarina 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.
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JUNE 25 - JULY 3, 2016
Venice Extension: July 3-6, 2016

BROWN TRAVELERS RATE

<table>
<thead>
<tr>
<th>Category</th>
<th>Standard Rate</th>
<th>Special Rate*</th>
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<tbody>
<tr>
<td>Classic</td>
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</tr>
<tr>
<td>Superior</td>
<td>$5,299</td>
<td>$4,795</td>
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<tr>
<td>Single</td>
<td>$6,699</td>
<td>$6,195</td>
</tr>
</tbody>
</table>

Venice Extension: $1,595*
Single Extension: $2,295

Option 1: Reserve online now at http://brown.orbridge.com or call (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 on passport): ___________________________ Class/Parent Year ___________________________
Guest #2 (as printed on passport): ___________________________ Class/Parent Year ___________________________
Address: ____________________________________________________________
City: ___________________________ State: ___________ Zip: ___________
Email: ___________________________ Phone: ___________ Cell Phone: ___________
Category Preference (if applicable): 1st choice ___________ 2nd choice ___________

Deposit:

(#) ________ guests joining program ($850/person) +
(#) ________ guests joining extension ($500/person) = 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 from above):
City: ___________________________ State: ___________ Zip: ___________

I/we have read, understand, 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/our 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

Place your reservation by February 5, 2016 to receive your FREE Orbridge Wine Gift.**

Registration, Deposits and Final Payment. To confirm and secure your reservation, a deposit of $850 per person per program, a deposit for any extension(s), and any non-refundable advanced payments, payable by check, online check/ACH, money order, wire transfer of same day U.S. funds, or major credit card, is due at the time of registration. Final payment, including any extension(s) and optional(s), is payable by check, online check/ACH, money order, or wire transfer of same day U.S. funds ONLY and due no later than 90 days prior to the scheduled program departure date. If your reservation is made fewer than 90 days prior to departure, 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 ONLY. If final payment is not received by Orbridge at least 90 days prior to the scheduled program departure date, (a) the reservation is subject to a late payment fee equal to 2% (or the maximum legal rate, if less) of the total invoice amount, per week until paid in full, and (b) Orbridge may, at any time and with or without notice, cancel your reservation in its sole and absolute discretion. All payments we receive from you are herein defined as “Payments.” CST#2098750-40 WST:#40282994

Cancellations and Refunds. All cancellations must be submitted to Orbridge in writing and will be subject to a cancellation fee (“Cancellation Fee”) as follows: (a) if the cancellation notice is received by Orbridge 151 or more days prior to the scheduled departure date, the cancellation fee will be $500 per person per program, $300 per person per extension, and any non-refundable advance payment; (b) if the cancellation notice is received by Orbridge between 91 and 90 days prior to the scheduled departure date the cancellation fee will be forfeiture of the full deposit per person per program including any extension(s) and non-refundable payment(s); (c) if the cancellation notice is received by Orbridge 99 or fewer days prior to the scheduled departure date, the cancellation fee will be the full program price, including any extension(s) and non-refundable payments. Cancellation fees and terms for Options vary and are detailed separately. 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.

For complete Terms & Conditions, visit http://terms.orbridge.com | Copyright © 2015 Orbridge LLC | www.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 will ship after receipt of final payment. Where prohibited by state law (including, but not limited to, AL, DC, KS, MA, MD, MS, NJ, OK, PA, RI, SD, TX, UT & VT), guests will receive alternative specialty items of comparable value. Wine Gifts are handled by an independent third party.
With Faculty Lecturer Mary Flynn, Associate Professor of Medicine, Clinical, at Brown

Mary Flynn is Associate Professor of Medicine, Clinical, at Brown, where she teaches courses in nutrition. She is co-author of the books “Low-Fat Lies, High-Fat Frauds and the Healthiest Diet in the World,” which introduces the topic of how a Mediterranean diet can improve health, and “The Pink Ribbon Diet,” which is a nutrition and cookbook based on her research with postmenopausal women with breast cancer. Professor Flynn has been a research dietitian at The Miriam Hospital since 1984. She is currently studying the use of a plant-based, olive oil diet that she designed for weight loss and improvement in some biomarkers for prostate cancer. She is also using her diet to improve health and food security in low-income patients. Professor Flynn frequently lectures on a variety of nutrition topics, including the health benefits of foods of the Mediterranean diet and the health benefits of olive oil and wine. She has been a very popular lecturer for the Brown Travelers, accompanying five previous trips.