



ALUMNI ASSOCIATION
WASHINGTON STATE UNIVERSITY

OCTOBER 3-11, 2025

with optional
Cinque Terre Pre-Tour and
Venice Post-Tour

No Single
Supplement

FLAVORS OF NORTHERN ITALY

Orbridge



Colosseum Arena di Verona



ALUMNI ASSOCIATION
WASHINGTON STATE UNIVERSITY

Dear Alumni and Friends,

Join us for a cultural and gastronomic journey to the enchanting region of Northern Italy—an area renowned for spectacular landscapes, world-class wine and a rich heritage. This meticulously crafted itinerary offers the unique opportunity to live like a local by featuring guided tours, private artisan visits and tastings and the chance to deeply connect with the beauty of Northern Italy's culture, cuisine and gracious hospitality.

Your home away from home during this adventure will be tranquil Borgo San Donino, nestled within an award-winning wine estate. The property's modern accommodations seamlessly intertwine with tradition, ensuring your stay is as comfortable as it is authentic.

Each day promises to immerse you in the history, culinary delights and leisurely pleasures of Northern Italy, creating indelible memories along the way.

Space is limited. With significant savings of more than \$1,000 per couple, we anticipate this tour will fill quickly. Reserve today online at wsu.orbridge.com, by calling (866) 639-0079 or by returning the enclosed reservation form.

Best regards,

Malia Lincoln

Malia Lincoln '24

Events & Operations Coordinator

Washington State University Alumni Association

Flavors of Northern Italy | Itinerary and Highlights *(subject to change)*

Day 1: EN ROUTE FROM U.S.

Day 2: **ARRIVE IN VERONA, ITALY | PROVINCE OF BRESCIA** Upon arrival an Orbridge representative will be waiting to assist with your transfer to the property. Take time to unpack and settle in before meeting fellow travel companions to stroll the vineyard path to Cascina Capuzza, Selva Capuzza's restaurant, for a welcome drink and dinner. Overnight: Borgo San Donino (D)

Day 3: **SULZANO | LAGO D'ISEO | FRANCIACORTA** Depart for Sulzano for a picturesque boat tour. Explore the island villages, then drive to Franciacorta for an afternoon vineyard tour, tasting and lunch. This evening savor traditional Italian cuisine expertly crafted by the skilled chefs at Cascina Capuzza who create exquisite dishes using locally sourced ingredients. Overnight: Borgo San Donino (B,L,D)

Day 4: **SELVA CAPUZZA** Today fully immerse yourself in the serenity and authenticity of Selva Capuzza. After a leisurely breakfast meet with a chef from Cascina Capuzza as they share their families traditions, tips and tricks surrounding the art of preparing fresh pasta and desserts. The dishes and sweets will be paired with wine from the property for a lovely lunch. This afternoon join a guided walking tour of the property followed by a wine presentation and tasting. Overnight: Borgo San Donino (B,L,D)

Day 5: **VERONA | VALPOLICELLA** Meet with a local guide for a panoramic tour of Verona, followed by a guided walking tour. After lunch on your own, visit winemaker Giuseppe Lonardi for a winery tour and tasting. Later join Chef Vittorio for an Amarone risotto cooking demonstration followed by dinner. Overnight: Borgo San Donino (B,D)

Day 6: **VALLAGARINA | MALCESINE** After breakfast visit the Tower of San Martino della Battaglia; traverse its staircase to reach the top for views of the vast countryside. Later head north to the de Tarczal estate in the Trentino region. Tour the cellars, delight in a wine tasting, and gather for lunch. Before returning to Selva Capuzza for dinner, discover the lively medieval village of Malcesine along the shores of Lago di Garda. Wander the sloping cobbled streets popping into various boutiques and artisan shops. Overnight: Borgo San Donino (B,L,D)

Day 7: **MODENA** Today travel to Modena to meet Simone Caselli, an award-winning producer of balsamic vinegar. During a private tour, see the old attic where the Caselli family story of creating balsamic vinegars began and still continues today. Enjoy lunch featuring an array of regional dishes created with various Aceto vinegars. This evening gather at Cascina Capuzza for a special dinner accompanied by live music. Overnight: Borgo San Donino (B,L,D)

Day 8: **RONCÀ | SOAVE | SIRMIONE** Visit La Casara—a family-run, artisan cheese shop. See an up-close cheese-making demonstration and venture into the cellar before a cheese tasting. En route to the property, stop at Soave for photography opportunities, then explore the idyllic waterfront village of Sirmione. Tonight gather for a convivial farewell dinner featuring gourmet Italian pizza. Overnight: Borgo San Donino (B,L,D)

Day 9: **VERONA | DEPART FOR U.S.** After breakfast, transfer to the airport for flights home. (B)

(B = Breakfast, L = Lunch, D = Dinner)





Cascina Capuzza Cooking Class

What's Included

- 7 nights accommodations
- 7 breakfasts, 5 lunches and 7 dinners served with wine
- All lessons, private tours and tastings, and unique small-group excursions noted in the 9-day itinerary
- Full guiding services of an Orbridge Travel Director and expert local guides
- Private motor coach transportation
- Luggage portage
- 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



Activity Level: We expect that guests can enjoy two hours or more of walking, are sure-footed on cobbled surfaces, and can walk up and down stairs without assistance. On the estate, unpaved roads and pathways separate its various structures, and walking is required to get from one building to another and to reach the restaurant. Historic city centers are usually more accessible by foot than vehicle. Due to the structure of some buildings, facilities for those with mobility issues may be limited.

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 Italy.



Orbridge



Borgo San Donino

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.

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.

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 property's skilled vintners.

Visit the nearby San Martino Tower to 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 battle.

After a day's adventures, restore your senses amidst the comfortable atmosphere of your apartment.

Apartment Categories

Classic: A comfortable apartment with a living area, kitchenette, and en suite bathroom overlooking the garden and surrounding countryside.

Superior: A spacious apartment with a living area, kitchenette and en suite bathroom. Each room is unique with either vaulted ceilings or a large patio, and views of the vineyard or surrounding countryside.

Studio: A cozy studio room with en suite bathroom overlooking the garden. Recommended for single occupancy. Limited availability.

Amenities in each room: individual climate control, complimentary Wi-Fi, safe, slippers and bathroom sundries with hair dryer. (Hair conditioner is not provided.)

NOTE: This property does not have an elevator.



Luca Formentini, Vintner
Selva Capuzza



Classic



Superior



Optional Pre-Tour Cinque Terre

Explore the Italian Riviera, an area teeming with meaningful traditions surrounding family, culture and cuisine. Cinque Terre is also a National Park and UNESCO World Heritage Site, drawing visitors to its coastal scenery and sunset panoramas.

Day +1: EN ROUTE FROM U.S.

Day +2: ARRIVE IN MILAN, ITALY | SESTRI LEVANTE

After arriving in Milan enjoy the scenic drive to the Italian Riviera. The afternoon is at leisure to relax and explore the fishing hamlet, Sestri Levante.

Overnight: Vis à Vis

Day +3: SESTRI LEVANTE | CINQUE TERRE | SESTRI LEVANTE

Following breakfast board a local train to travel the coastline, arriving at Cinque Terre—a fairy-tale-esque area of hamlets. Stroll the towns and experience a culinary specialty at each stop. Start in Monterosso al Mare and sample freshly baked focaccia. In Manarola enjoy the popular dessert white wine, Sclacchetrà. Cap off the delightful day with a lemon granita and creamy gelato in Vernazza.

Overnight: Vis à Vis (B,L)

Day +4: SESTRI LEVANTE | PORTOFINO | SAN FRUTTUOSO | SANTA MARGHERITA LIGURE | SESTRI LEVANTE

In Portofino sail by private gozzo to the abbey of San Fruttuoso. Then stroll lively Santa Margherita Ligure with its tiny alleys and colorful shops and enjoy lunch at leisure before returning to Sestri Levante.

Overnight: Vis à Vis (B)

Day +5: SESTRI LEVANTE | VERONA | MAIN PROGRAM BEGINS

Enjoy a final morning at leisure, then transfer by private vehicle to Verona. (B)

What's Included

- 3 nights at Vis à Vis (or similar)
- 3 breakfasts and 1 lunch
- Cinque Terre card for all train transportation within the Cinque Terre
- Guided touring (by English-speaking guides) and tastings through Cinque Terre's villages
- Transportation (with unlimited bottled water) for included touring
- Boat excursion to San Fruttuoso
- Entrance fee to San Fruttuoso Abbey
- Luggage portage
- Gratuities to hotel staff, local guide, drivers for included activities and excursions, porters and wait staff for included meals
- Airport transfers for guests arriving during the suggested times





Optional Post-Tour Venice

Experience the allure of Venice as you immerse yourself in the romantic charms of the *Floating City*. Uncover timeless cultural gems, encounter artisans and witness their craftsmanship, and savor traditional cuisine that defines the essence of this remarkable place.

Day 9: **DEPART VERONA | ARRIVE VENICE** Arrive in Venice Santa Lucia and transfer to your hotel by private boat. In the afternoon enjoy a guided sightseeing tour of Venice from the water. Cross the Grand Canal, the city's main "street," lined on either side by palaces, churches, hotels, and other public buildings in various architectural styles. Connecting waterways bustle with transport as automobiles are banned throughout much of the city. See iconic landmarks, including St. Mark's Square, Giudecca and San Giorgio Maggiore. Late afternoon and evening are at leisure.
Overnight: All'Angelo Art Hotel

Day 10: **VENICE | MAZZORBO | BURANO | VENICE** Today board private motorboats to reach the island of Mazzorbo. Visit a local vineyard and savor a lunch pairing a menu with various wines produced by the property. Explore Burano at your own pace before returning to the hotel.
Overnight: All'Angelo Art Hotel (B,L)

Day 11: **VENICE** This morning visit a squero, or boatyard, and learn the fascinating secrets of the art and science of traditional gondola construction. Later, meet an artisan who creates amazing masks, and learn about the history of the Venetian Carnival. The remainder of the day is at leisure.
Overnight: All'Angelo Art Hotel (B)

Day 12: **VENICE | DEPART FOR U.S.** After breakfast guests departing during the suggested times take the complimentary transfer to the airport for flights home. (B)

What's Included

- Transfer by train (in business class) from Desenzano del Garda to Venice accompanied by your Orbridge Travel Director
- 3 nights at All'Angelo Art Hotel (or similar)
- 3 breakfasts and 1 lunch
- Guided touring accompanied by an art historian
- Guided vineyard tour and wine pairing with lunch
- Private visits to an artisan-mask workshop and a gondola boatyard
- Private water taxi transportation for canal and lagoon tours
- Luggage portorage
- Gratuities to hotel staff, local guide, drivers for included activities and excursions, porters and wait staff for included meals
- Airport transfers for guests departing during the suggested times



FLAVORS OF NORTHERN ITALY

OCTOBER 3-11, 2025

Cinque Terre Pre-Tour: September 30 - October 4, 2025

Venice Post-Tour: October 11-14, 2025

Reserve by Credit Card:

Online: wsu.orbridge.com

Phone: (866) 639-0079

Fax: (206) 452-5655

Reserve by Check:

Made payable to Orbridge, LLC

Mail to: Orbridge, P.O. Box 1376

Poulsbo, WA 98370

Category	Standard Rate	Special Rate*
Classic	\$5,899	\$5,395
Superior	\$6,499	\$5,695
Single (Studio)	\$5,599	\$5,095
Single (Classic)	\$5,899	\$5,395
— no single supplement: Single (Classic) —		
Cinque Terre Pre-Tour*		
Category	Standard Rate	Special Rate*
Double	\$2,799	\$2,595
Single	\$3,599	\$3,395
Venice Post-Tour*		
Category	Standard Rate	Special Rate*
Double	\$2,499	\$2,295
Single	\$3,199	\$2,995

Rates are per person based on double occupancy except where noted as Single, in U.S. dollars.

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: _____

Name (as printed on card): _____

Billing Address (if different from above): _____

City: _____ State: _____ Zip: _____

CATEGORY SELECTION & DEPOSIT:

Category Preference: 1st choice _____ 2nd choice _____


_____ guests joining pre-tour (\$500/person) +

_____ guests joining program (\$850/person) +

_____ guests joining post-tour (\$500/person) = **TOTAL DEPOSIT: \$** _____

I/we have read, understand, and agree to the full Terms & Conditions at terms.orbridge.com; and I/we agree that Orbridge, LLC is authorized to charge my credit card above and/or take my/our deposit for this program.

Signature: _____ Date: _____

 Orbridge takes seriously the responsibility to minimize our global environmental impact. Each year we plant 100,000 trees in U.S. State Forests with afforestation needs as an ongoing initiative among our evolving sustainability efforts. Learn more at orbridge.com/going-green.

*Special group rate; limited offer. Airfare not included. Single availability limited. **A complement to the educational component of this journey, Expedition Libraries are curated collections of useful resources and background reading tailored to this program. Place your deposit on or before the specified date, and one Expedition Library per household will be sent after receipt of final payment. Libraries may be purchased; please call for details.



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WASHINGTON STATE UNIVERSITY

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FREE EXPEDITION LIBRARY
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OCTOBER 3-11, 2025

Washington State University
Alumni Association
Lewis Alumni Centre
P.O. Box 646150
Pullman, WA 99164-6150

Reserve by
July 18, 2025**

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

30-DAY REFUND GUARANTEE

What Guests Are Saying...

All of the culinary and wine experiences along with the historical sites were highlights. It is hard to narrow it down. The passion of the people running the places we visited was intoxicating. We have gone on many tours and the Orbridge tour far exceeds all of the other land tours we have been on.

~Linda & Robert B., Columbus, OH

The small size of the group was excellent. We enjoyed meeting other congenial travelers. The tour had a nice variety of activities and was well organized and the tour director was outstanding. The food and wine were always excellent.

~Bill & Candy D., Poughkeepsie, NY

The highlight of the trip was the opportunity to get off the beaten track somewhat, focus on a small but richly interesting region, and visit often family-run enterprises and artisan producers of local wines, cheeses and traditional balsamic vinegar.

~Susan H., Santa Barbara, CA

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