Bucknell University Preview:
Flavors of Northern Italy

APRIL 25, 2015 – MAY 03, 2015
From $3,995*

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!

Program Highlights
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— from delicious cheeses, salumi, balsamic vinegar, and olive oil, to specialties like 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.

Relax: included are all lessons, tastings, excursion transportation, accommodations, meals including 7 breakfasts, 5 lunches, and 7 dinners, and more.

Program Itinerary
Day 1–2: En route from U.S. / Arrive Verona
Day 3: Verona
Day 4: Vallegio sul Mincio / Borghetto / Valpolicella
Day 5: Vallagarina / Lago di Garda
Day 6: Modena / Mantua
Day 7: Lessinia / Soave
Day 8: Sirmione
Day 9: Depart Verona
Optional Extension: Days 9-12 in Venice

*Discounted group rate; limited offer. Rates are per person based on double occupancy, is in U.S. dollars, and do not include airfare. Rates vary by room selection.