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 story, and enjoy the celebration!

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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. Along the River Adige, you’ll find the medieval walled city of Soave, where you can sip on Soave or olives ripening for the estate’s own olive oil, just steps away from tables where the harvest is crushed and pressed into olive oil.

While chefs and producers divulge secrets of their crafts, sample the best of Northern Italy’s bounty—specialties like Parmigiano-Reggiano, Palazzo Ducale, Balsamic Vinegar, Prosciutto di Parma, and more. Rich experiences await, including a family cooking class in their crafts, sample the best of Northern Italy’s bounty—specialties like Parmigiano-Reggiano, Palazzo Ducale, Balsamic Vinegar, Prosciutto di Parma, and more. Rich experiences await, including a family cooking class

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See more, travel less

Settle in and spend time learning and enjoying Northern Italian culinary traditions at the Valpolicella wine estate. Build in greens on our night free game matching carefully selected food with wines, and enjoy your meal paired with the wine.

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Dear Alumni and Friends,

Join our small group for an intimate 10-day journey to the culinary and cultural heart of Northern Italy—a region forming with exquisite local wines, specialty ingredients, soul-satisfying signature dishes, and the world’s finest futuros, that combine with 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. Each day highlighted by exclusive experiences, access authentic Italy. Learn from local Italian, and most of all, revel in the joy of food, wine, and culture.

Our rates for Middlebury guests on this departure represent a significant savings. In comparison with our non-affiliated rate, we are offering travelers a special alumni rate of $5,695 per couple. With a deposit charged to the credit card above and/or take my/our deposit for this program.

Reserve by Date XX, 2014 for an Early Reservation Bonus

Middlebury 3-Month Wine Subscription

Save more than $1,000

Free Wine Subscription

Reserve your space by Date XX, 2014 and receive two bottles of Northern Italian wines monthly for three months—featuring labels by vintners you will visit during this program!

We hope that you will join us to explore the joy of wine and culture. For more information, please visit middlebury.edu/alumni/events/travel.