TEXAS EXES
FLYING LONGHORNS

JUNE 4-12, 2027

with optional
Cinque Terre Pre-Tour

No Single Supplement

FLAVORS OF NORTHERN ITALY

Orbridge

TEXAS EXES
FLYING LONGHORNS

Dear Texas Ex,

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.

This outstanding itinerary is brought to you by the Texas Exes Flying Longhorns travel program, which supports the association's mission of promoting and protecting The University of Texas at Austin and uniting its alumni around the world. While you do not have to be an alumnus of UT to travel with us, we do ask that all Flying Longhorns travelers have an active membership in the Texas Exes. Memberships start at just $60.

The association is a huge proponent of continuing education and there is no better classroom than our world. Experience stunning natural beauty and rich culture in the company of your fellow Longhorns! Are you ready for the adventure of a lifetime? We're standing by to answer all of your questions and take your reservation. Capacity is limited on this popular program and it may sell out quickly

To secure your spot, please contact the Flying Longhorns travel office at 800-594-3900 or travel@texasexes.org with questions or to make a reservation.

Hook'em,

Your Flying Longhorns Travel Team
Margaret, Janice, and Catherine

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

Day 1 **EN ROUTE FROM U.S.** Full travel day from U.S. ✈

Day 2 **ARRIVE IN VERONA, ITALY • PROVINCE OF BRESCIA** (D) 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.

Day 3 **LAGO D'ISEO • FRANCIACORTA** (B,L,D) Depart for the east shore of Lago d'Iseo for a picturesque boat tour. A hidden gem of Northern Italy, this area is light on crowds and brimming with stunning scenery. Enjoy leisure time to explore the quaint town of Peschiera Maraglio. Visit the fishing net museum at the hamlet, Siviano. Learn about the generations of fishing traditions, and peruse the museum's artifacts. Return to the mainland for a short drive to Italy's Franciacorta region in the heart of Lombardy. Spend a tranquil afternoon at Al Rocol, a vineyard once managed by four share-farmer families, for a guided cellar tour, wine tasting and lunch.

Day 4 **SELVA CAPUZZA** (B,L,D) Today offers a special opportunity to 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 family's 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 relax in the gardens or join a guided walking tour of the property followed by a wine presentation and tasting. Later gather for another delicious dinner at Cascina Capuzza.

Day 5 **VERONA • VALPOLICELLA** (B,D) Meet a local guide for a panoramic city tour of Verona—a UNESCO World Heritage Site—to view the 16th-century Renaissance Gates and various notable Roman monuments. After lunch on your own rejoin the group for a drive to the hills of the Valpolicella wine region to meet winemaker Giuseppe Lonardi, one of Italy's best producers of Amarone. Later meet Chef Vittorio to create slow-cooked, Amarone-infused risotto. Be seated for a freshly prepared dinner featuring the decadent Amarone risotto.

Day 6 **VALLAGARINA • MALCESINE** (B,L,D) Visit the Tower of San Martino della Battaglia—a monument positioned on the site of an important historic battle. Traverse the winding staircase to reach the top for 360° views of the vast countryside stretching to the waters of Lago di Garda. Later head north to the de Tarczal estate in the mountainous Trentino region. This prestigious family-operated vineyard specializes in classic local varietals. Tour the cellars, delight in a wine tasting and gather in "la Vineria" for lunch featuring local ingredients. Before returning to Selva Capuzza for dinner discover the lively medieval village of Malcesine. Wander the sloping cobbled streets popping into various boutiques and artisan shops.

Day 7 **MODENA** (B,L,D) Meet Simone Caselli, an award-winning producer of Aceto Balsamico Tradizionale di Modena. During a private tour see the old attic where the Caselli family story of creating balsamic vinegars began and still remains a part of the continuing tradition today. Settle into the tasting room to compare the characteristics of three aged balsamic vinegars, followed by lunch including an array of homemade regional dishes featuring various aceto vinegars. Return to the property for some time at leisure. This evening gather together at Cascina Capuzza for a special dinner accompanied by live music.

Day 8 **RONCÀ • SOAVE • SIRMIONE** (B,L,D) Visit La Casara—a family-run artisan cheese shop in the Roncà municipality—for a cheese-making demonstration and tasting. Departing Roncà make a photography stop in the walled medieval town of Soave followed by lunch. En route to Selva Capuzza stop for leisure time in the idyllic waterfront village of Sirmione located at the tip of a peninsula in Lago di Garda. Explore the bustling streets, sip a cold aperitivo al fresco at a café or peruse the storefronts for souvenir shopping. Tonight join fellow travel companions on the southern shore of Lake Garda for a farewell dinner featuring gourmet Italian pizza.

Day 9 **VERONA • DEPART FOR U.S.** (B) After breakfast guests departing during the suggested times will take a complimentary transfer to the airport for flights home.

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

Cascina Capuzza Cooking Class

What's Included

- 7 nights accommodations at Borgo San Donino
- 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 porterage
- 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.

Orbridge

Orbridge Standard of Excellence

Orbridge understands travel today can be complicated. From cabin or room selection to airport transfers, dietary requests, or pre- or post-tour details—we are dedicated to making your journey seamless and special from the moment you leave home.

Our curated destinations—featuring outstanding properties and ships, meticulously crafted itineraries, and knowledgeable guides, travel directors and expedition leaders—offer life-changing experiences you'll never forget.

Our Guest Services team is staffed by well-traveled professionals who provide personalized attention, ensuring all your questions are answered and all the details of your trip are explained to you.

Our air partners can make flight arrangements for guests. In the event of flight delays and/or schedule changes, they will provide guests with personalized assistance. To book flight reservations with our air partners, contact (206) 319-5011 and select the option for your destination to discuss flight details with our air colleagues. Upon ticketing, a fee will be charged.

Borgo San Donino

Accommodations *(subject to change)*

Nestled in the serene countryside of Lombardy sits Borgo San Donino, a historic farmhouse retreat on the Selva Capuzza wine estate. This picturesque property offers a peaceful escape while remaining within close proximity to the culture-rich Veneto and Emilia-Romagna regions.

Borgo San Donino's accommodations are thoughtfully designed to reflect the simplicity and authenticity of rural Italian living, blending rustic charm with modern comforts. Each farmhouse apartment is unique, featuring traditional architectural details such as exposed wooden beams, terracotta floors and locally crafted furnishings that create a warm, inviting atmosphere. While televisions are intentionally absent to encourage relaxation and immersion in the tranquil surroundings, guests can enjoy high-quality bedding, well-appointed kitchenettes and complimentary Wi-Fi for added convenience.

The estate itself is a haven for the senses. Stroll through the rolling vineyards where grapes are carefully nurtured for Selva Capuzza's esteemed wines, or admire the centuries-old olive trees whose bounty is key in producing the estate's own olive oil. Across the vineyard, the property's renowned winery and restaurant invite you to indulge in regional flavors—perfectly paired with their selection of red, white and rosé varietals.

Apartment Categories: *Each includes individual climate control, complimentary Wi-Fi, safe, slippers, and en suite bathroom with sundries (shampoo, shower gel, lotion, toothbrush kit, shaving kit, sewing kit and shower cap) and hair dryer. (Hair conditioner is not provided.)*

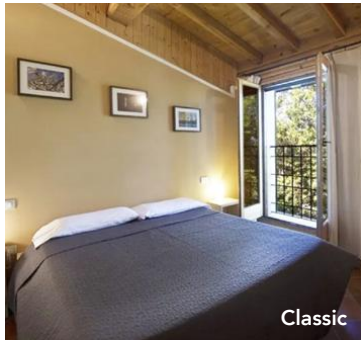
Classic: A comfortable apartment with a living area, kitchenette, and en suite bathroom overlooking the garden and surrounding countryside.

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.

NOTE: This property does not have an elevator.

Luca Formentini, Vintner
Selva Capuzza


Classic

Superior

Optional Pre-Tour Cinque Terre

Explore the Italian Riviera, a stunning area teeming with meaningful traditions surrounding family, culture and cuisine. Cinque Terre is also a National Park and UNESCO World Heritage Site.

Day +1 EN ROUTE FROM U.S. Full travel day from U.S. ✈

Day +2 ARRIVE IN MILAN, ITALY • SESTRI LEVANTE After arriving in Milan, enjoy the scenic drive to the Italian Riviera. Check into the hotel and take advantage of the afternoon and evening at leisure.

Day +3 SESTRI LEVANTE • CINQUE TERRE (B,L) Following breakfast board a local train to travel the coastline, arriving at Cinque Terre—an enchanting cluster of hamlets where pastel-hued homes exude unparalleled charm. Explore the lively towns and experience a culinary specialty at each stop. Start in Monterosso al Mare and sample freshly baked focaccia or farinata—an amazing local chickpea pie. In Manarola, enjoy the area's popular dessert white wine, Sciacchetrà. Cap off the lovely day with the best lemon granita and a creamy gelato in Vernazza. *There will be some flexibility in the towns visited and local specialties tasted depending on weather conditions and the number of guests on the tour.*

Day +4 SESTRI LEVANTE • PORTOFINO • SAN FRUTTUOSO • SANTA MARGHERITA LIGURE (B) Transfer to stunning Portofino, a picturesque fishing village along the Italian Riviera. Sail by private gozzo (a wooden boat with a large sundeck) to the abbey of San Fruttuoso, and discover the sacred building dating back to the 16th century. Then stroll lively Santa Margherita Ligure with its tiny alleys and colorful shops. Enjoy lunch at leisure before returning to Sestri Levante.

Day +5 SESTRI LEVANTE • MAIN PROGRAM BEGINS (B) Delight in a final morning at leisure. This afternoon transfer by private vehicle to Borgo San Donino to join guests arriving for the main program.

What's Included

- 3 nights accommodations at Hotel 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 porterage
- 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

JUNE 4-12, 2027

Cinque Terre Pre-Tour: June 1-5, 2027

RESERVE YOUR SPACE TODAY

Online: **texasexes.orbridge.com**

Phone: **800-594-3900**

Category	Standard Rate	Special Rate*
Classic	~~$6,299~~	$5,795
Superior	~~$6,699~~	$6,195
Single	~~$6,299~~	$5,795

— no single supplement; availability limited —

Cinque Terre Pre-Tour

Category	Standard Rate	Special Rate*
Double	~~$3,099~~	$2,895
Single	~~$4,199~~	$3,995

DEPOSIT AMOUNT PER PERSON

$500 pre-tour • $850 main tour

*Special group rates; limited offer. All rates are per person in U.S. dollars based on double occupancy except where noted as Single. Single availability limited. Unless noted otherwise, airfare is not included.

**An exclusive Early Booking Bonus, 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 room will be sent after receipt of final payment. Libraries may be purchased; call for details. Full Terms & Conditions at terms.orbridge.com. Any payment to Orbridge, LLC constitutes your acceptance of the terms and conditions set out therein, including but not limited to the cancellation and refund terms.

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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.

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Texas Exes
P.O. Box 12368
Austin, TX 78711

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

30-DAY REFUND GUARANTEE

FREE EXPEDITION LIBRARY
AN EXCLUSIVE EARLY
RESERVATION BONUS

Reserve by
December 18, 2026**

Texas Exes alumni on Orbridge's *Flavors of Northern Italy* 2026 travel program.

Final payment is due 90 days prior to departure, that is, on or before, March 6, 2027.

Membership in The Texas Exes is a requirement for all participants in the Flying Longhorns travel program. Alumni, friends of the University, UT faculty and staff, and parents of current UT students are welcome to join. Our dues are 80% tax-deductible and memberships start at just $60.

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