Exploring Piemonte
Oct 12-20, 2020

A Taste of Italy

An exclusive small group tour for alumni & friends of the University of Rochester
Dear Alumni and Friends,

Join us and uncover Piedmont’s real hidden treasures—most of them edible. It’s one of Italy’s leading gastronomic regions and it is on every foodie’s favorite destination list. Wine and food enthusiasts will have a fantastic time eating their way through the region and with our culinary expert host Jeff Roberts ’68 (bold name and year), it’s set to be a truly unique experience.

Piedmont is a picturesque Italian region like no other: stunning mountains and valleys overrun with vineyards, medieval castles and incredible cuisine.

You will travel over rolling hills from winery to winery tasting world-class prestigious wines like Barolo, Barbaresco, Nebbiolo, Barbera and Dolcetto; stopping at humble trattorias; visit the historical underground wine cellar of Coppo, a UNESCO World Heritage site; participate in a cooking class and truffle hunt, and make new discoveries along the way.

The hillsides of Piedmont gave birth to the Slow Food movement, and are also home to a special soil that nurtures white truffles. Autumn is when Piedmont comes to life, when vineyards are ablaze of color and every small town has a local truffle, mushroom, or wine festival. Nothing beats wandering around historic old towns to savor local delicacies.

We expect this tour to fill quickly, so your early reservations are encouraged. Please visit our Travel Club web page at www.rochester.edu/alumni/travel to learn more about our travel offerings.

Sincerely,

Corinne Dagen ’03
Associate Director, Alumni Relations
Director, University of Rochester Travel Club

A resident of Montpelier Vermont, Jeff Roberts ’68 is president of Cow Creek Creative Ventures, dedicated to creating solutions in the areas of agriculture and food policy, conservation and the environment. He was co-founder and principal consultant at the Vermont Institute for Artisan Cheese at the University of Vermont. His book, The Atlas of American Artisan Cheese (2007), was the first comprehensive survey of small-scale producers. He is a member of Guilde Internationale des Fromagers and teaches the history and culture of food and sustainable food systems at the New England Culinary Institute, provides consulting services to an array of small-scale food producers, is visiting professor at the Slow Food University of Gastronomic Science, and a frequent speaker in Europe, Mexico and the United States on artisan food, sustainable agriculture, and the working landscape. His book Salted & Cured: Savoring the Culture, Heritage and Flavor of America’s Preserved Meats (2017) examines the history and culture of dry-cured meat from 1630 to the present.
Oct 12  Day 1: Departure USA
Depart from your home on an overnight flight to Italy.

Oct 13  Day 2: Arrival in Turin – Afternoon orientation walk
One group arrival airport transfer will be scheduled from Turin airport to your downtown hotel. This transfer time will be announced at approximately 120 days prior to departure. Individual transfers are available at an extra cost. Meet your host for the tour overview and orientation. An afternoon walk introduces you to Turin’s royal past–stunning palaces, majestic boulevards and arcaded shopping streets. The city is famous for its many elegant historic cafes, as it was a literary center for many centuries for people like Puccini, Nietzsche, Dumas and Cavour. After the discovery of the “New World,” the history of chocolate is strictly connected to Turin and Piedmont, where the very first hot chocolate, chocolate houses, and chocolate spread were invented. During our walk, we stop at one of the historic cafes to sample chocolate and caffè Bicerin, a traditional drink made out of espresso, chocolate, and cream layered in a small glass. We return to the hotel to relax and enjoy an early dinner at nearby osteria (walking distance from the hotel). (D)

Overnight in Turin at Five Star Grand Hotel Sitea for 2 nights. If you chose to fly to Milan airport–private transfer could be arranged at the additional cost.

Oct 14  Day 3: Torino – Castles, museums and parks
Walking tour includes Piazza Castello, the Egyptian Museum, and if you choose to the Shroud of Turin. Lunch at one of the city’s best pizzerias. You have time on your own for shopping and further exploring. In the evening, we visit the original “Eataly,” first created in Turin, a tour-de-force food emporium that provides a one-stop shop for all things Italian. Enjoy a casual Eataly dinner on your own. (B, L)
Oct 15  Day 4: Slow Food, Castles and Vino – Serralunga d’Alba

We depart Turin for the city of Bra and nearby Pollenzo, home of Slow Food International and its University of Gastronomic Science. Part of the walking tour takes us to a Roman amphitheater. We stop at the Slow Food Banco di Vini, where we compare traditional and modern approaches to Barolo.

Lunch in Pollenzo at Carpe Noctem et Diem. We transfer to our hotel in Serralunga d’Alba, the heart of Piemontese wine country. Check in and settle in your room. Overnight in Serralunga d’Alba at five star Il Boscareto Resort & Spa for 2 nights. Dinner at resort restaurant (B,L,D)

Oct 16  Day 5: Castles, Wines & Medieval Villages

Depart for a scenic drive along the route of the Barolo wine area learning about some of the most famous single vineyards in the area.

First stop is at the medieval village of Castiglione Falletto in the heartland of Barolo wine production. You can still breathe the air of the past as we visit Vietti Vineyards, founded 1873. Lunch at local ristorante where you find the guarantee of good genuine food, home-made dishes with a tasting menu.

Continue to the 14th century fortress Serralunga d’Alba. The castle with its beautiful shape dominates the village as to still protect it like it did in the past. The place is very old and has nearly a thousand years of life. The town is surrounded by the hills of famous Barolo vineyards, while in its cellars it refines the “king of wines” for the joy of the great connoisseurs throughout the world. 

NOTE: as this castle located on the hill, it is necessary to climb pebble streets to get there and back. This stop is not recommended for anyone with mobility difficulties. Only 25 people at a time are allowed for inside visit of the castle.

After this visit we return to the resort to enjoy its wellness amenities: you can choose from ayurvedic massages and treatments, or try the wellness path composed of Finnish sauna or aromatic Turkish bath (additional cost). We drive to Serralunga d’Alba for dinner on your own at local ristorante. (B,L)

Oct 17  Day 6: Alba farmers market – International Alba White Truffle Fair

After an early breakfast and check out from hotel, we join shoppers at the Saturday farmers market in Alba. From a huge produce area to cheese, cured meats, fish, and other delectable delights, dozens of vendors will tempt you. Away from the main square is the Mercado Biologique, an organic market. We encourage you to experience lunch on your own from great street food to a sit down meal.

After lunch, we celebrate the Fiera Internazionale del Tartufo Bianco d’Alba, the city’s world renown annual truffle fair. It’s the biggest truffle festival in the world, kicks off the season in Alba, and spans six weekends from mid-October to mid November. In the town’s historic center, a large covered market hall is filled with vendors showcasing specialties of the region—cheeses, salumi, wines, fresh pastas and, of course, white truffles.

Journeying to our hotel, we stop at a winery that produces extraordinary wines in La Morra, a town surrounded by hills covered with vineyards and centuries-old castles visible from the panoramic terrace of the vineyard. Tasting of 4 wines in combination with snacks, salami and cheese. Overnight in Verduno at Castello di Verduno for 3 nights. Dinner at a Ca’ del Re Agriturismo in Verduno. (B,D)

Oct 18  Day 7: Underground Wine Cathedrals and Winery Visit

We take a scenic route to enjoy an undiscovered part of Piemonte and visit the historical underground wine cellar of Coppo, a UNESCO World Heritage site: a prestigious recognition that fills Coppo with pride. They are part of the network of underground cathedrals, a temple of wine dedicated to its history and the hard work of man.

Continue to Erede di Chiappone Armando in Frazione San Michele that produces some of the best Barbera ever! Learn and taste wine following by lunch, cooked by Mamma, at the winery, including cured meat appetizers from Gianni Bona. We return to the Castello to relax. Dinner in Verduno on your own. (B,L).

Your Tour Manager can make reservations for individuals and small groups.
Day 8: Cooking Class with Lunch, Truffle Hunt and Wine tasting

Join private cooking class with Alessandra Buglioni di Monale, one of the owners of Castello di Verduno. Learn new and traditional culinary approaches using fresh, local ingredients. We share a relaxing lunch of your prepared dishes with paired local wines.

Note: depending on the number of participants in this group, we may split the group in two sub-groups, while one party is cooking, the other is visiting the cellars and vice versa.

After lunch, we depart to Roddi. Piedmont in truffle season is the place to be! Join a truffle hunter and his dog for truffle hunting in the forest. We suggest waterproof shoes and comfortable clothing. The hunt will take place even it’s raining. Next, we visit a vineyard and taste passito wine made from moscato grapes, which obtained DOC recognition despite the limited area in which it is made.

We return to Castello with down time and opportunity to for last minute shopping at cantine. Our farewell dinner is in the Castello’s private dining. (B,L,D).

Day 9: Departure

One group departure airport transfer will be scheduled from your hotel to Turin airport.

If you chose to fly from Milan airport – private transfer could be arranged at the additional cost.

Your Land Tours Price Includes:

- 2 nights hotel in Turin at Five Star Grand Hotel Sitea di Piemonte or similar
- 2 nights hotel in Serralunga d’Alba at Five Star Il Boscareto Resort & Spa or similar
- 3 nights hotel in Verduno at Castello di Verduno
- Daily breakfast at hotels
- Services of professional English Speaking Tour Manager throughout
- Private deluxe motorcoach transportation as per itinerary
- One group arrival and one group departure airport hotel transfer from/to Turin
- 15 meals: 7 breakfasts, 4 lunches and 4 dinners
- Cooking Class including lunch
- Transfer on Day 5 to/from restaurant for dinner on your own
- Wine, cheese and chocolate tastings
- Truffle Hunt
- Two guided half day sightseeing tours in Turin
- Hotel taxes/fees
- Mandatory City tax
- Luggage handling at the hotel one bag per person
- Gratuities to local guides only

Not included:

- Gratuities to the tour manager and bus driver (estimated 60 € per person total)
- Airfare to/from Italy
- Travel insurance
- Individual airport transfers in Turin
- Airport transfers from/to Milan
Enclosed is my/our deposit for $______________ ($500 per person) for _____ person(s) on A Taste of Italy-Exploring Piemonte departing October 12, 2020.

Tour cost price is based on minimum 10-fully paid participants:
- $5,495 per person sharing double room accommodation
- $6,295 in single room
You will have an option to purchase travel insurance directly from the University of Rochester after the booking is made.

Payment schedule:
- $500 per person is required at the time of booking
- 30% of the tour cost per person is due June 5, 2020
- Final balance is due August 3, 2020

Payment may be made by credit card or by personal check. Please make check payable to Perillo Tours and mail it with completed reservation form to: Perillo Tours/Groups, 577 Chestnut Ridge Road, Woodcliff Lake, NJ 07677.

You may also call the University of Rochester Travel Club at 877-MELIORA (877-635-4672) or alumni@rochester.edu for other questions regarding this tour.

Full Passport Name __________________________ Date of Birth ______________ Gender ________

Full Passport Name __________________________ Date of Birth ______________ Gender ________

Address ____________________________________________________________________________

City __________________________ State __________________________ ZIP ________________

Home Phone (__________)______________________  Cell Phone (__________)____________________

E-mail(s) ____________________________________________________________________________

Please quote my air from ____________________ I/We request an air upgrade to ________________

I will share a room with __________________________ I request a single room ________________

Dietary restrictions/food allergy____________________________________________________________________________________________________________

Special Requests (if any) ___________________________________________________________________________________________________________________________________________
Cancelation Penalty: must be submitted in writing

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<td>59 to 44 days prior to departure</td>
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<td>45 days prior to departure</td>
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Please Note: The undersigned has read the schedule of activities for A Taste of Italy-Exploring Piemonte Oct 12-20, 2020 and agrees that their signature below represents their acceptance of the General Terms and Conditions.

Signature(s) ___________________________________________ Date__________________

Method of Payment

_____ Check #_________ or _____ Credit Card

Name of Cardholder _______________________________________________________________________________________________________

Credit Card Number ________________________________ Security Code ___________

Exp. Date __________

Signature ___________________________________________

University of Rochester affiliation: _____ Class of _________

_____ Faculty/Staff

_____ Student

_____ Parent

_____ Other

If you would like to discontinue receiving our Travel Club mailings, please contact us at 877-MELIORA (877-635-4672) or alumni@rochester.edu.
General Terms & Conditions:

PASSPORT and VISA. For travel outside the United States U.S. citizens must have valid passports, with an expiration date of at least six months after the scheduled return date. Any information provided pertains to US citizens only. Non-US citizens should check with the respective consulate of the country(s) to be visited for current entry requirements.

NAMES MUST MATCH PASSPORT! The name given on your Perillo Tours booking must match exactly the name on your valid passport.

UNUSED TOUR ELEMENTS. No refund will be given for any unused tour features, whether because of customer’s choice, operational reasons, because of bad weather or any other reason.

ERRORS. In case of printing, typographical error, computer error, verbal or human billing error, we reserve the right to invoice or re-invoice participants with corrected billing.

BAGGAGE. Each tour member is limited to one large suitcase (maximum 50 lbs.) and one small carry on due to limited baggage area on buses.

GUESTS NEEDING SPECIAL ASSISTANCE. We request that you be in good health to participate in this Perillo Tours/Learning Journeys tour. There is a significant amount of walking and you must be able to get on and off motorcoaches on your own. We regret that we cannot provide individual assistance to a tour member for walking, dining, getting on and off motor coaches and other transportation vehicles, or other personal needs. Travelers who need such assistance must be accompanied by a qualified companion. Please note this tour itinerary, for reasons beyond our control, do not accommodate wheelchairs. Please call or e-mail us to inquire and we will do our best to answer any questions you may have. We reserve the right to remove anyone whose physical or mental condition, in our opinion, compromises the operation of the tour or detracts from the enjoyment or safety of the other passengers.

ITINERARY CHANGE: We will make every effort to operate our tours as planned, but we reserve the right to make itinerary changes as necessary. If unforeseen circumstances require us to change a hotel, we will select alternative accommodations of the same or better quality. If you choose to make your own air arrangements, Perillo Tours/Learning Journeys shall not have any liability for any loss resulting from cancellation of this tour or changes in this tour.

DELAY CHARGES: If your flight delays cause additional charges for transportation/guides waiting times you will be responsible to pay extra charge on the spot directly to the vendor. If you purchased travel insurance, it could be cover under the policy. We recommend you check with the Travel insurance company on coverage for trip delay.

GRATUITIES: Suggested Tipping to be given in the end of each tour and up to the discretion of travelers. Exceptional circumstances may warrant a higher tip.

- Driver: 2.50 euro per person per day
- Tour Escort: 5 euro per person per day
- Local Guides – included in the tour cost