

Dickinson

Alumni Global Adventures

May 18-28, 2023

Featuring Special Faculty Host

Luca Trazzi

Flavors

OF

BOLOGNA & CENTRAL ITALY

A culinary adventure through Emilia-Romagna, Liguria & Tuscany



[CURATATRAVEL.COM/PAGES/DICKINSON](https://curatatravel.com/pages/dickinson)

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Dickinson

Dear alumni, parents and friends,

One of the best ways to heighten appreciation of Italy is through food studies, the critical examination of food, including the evolution of its procurement, production, consumption and cultural meanings. In the classes I teach, students gain familiarity with the language, but they also begin to better understand the abundance of Italian history and culture through food, which always takes center stage in the Department of Italian & Italian Studies' on-campus activities.

My involvement with students abroad, however, allows me to witness their growth on a whole new level. I see their curiosity, their broadened global awareness and the cultural experiences that can't be conveyed through a textbook. These experiences and my scholarship in the fields of food studies and sustainability have deepened my appreciation of the unparalleled value of place-based learning, and I would love for you to experience it with me on this Alumni Global Adventure!

Ours will be a journey through central Italy not only featuring the best of locally sourced ingredients, organic foods and sustainable practices but also intellectually stimulating conversations. You will experience pasta from a different perspective when you participate in a fresh pasta-making workshop and learn to better understand the Tuscan countryside as you taste its terroir. You also will learn the history of Bologna's medieval food culture as you walk through its narrow market streets, and you will experience the living, breathing collection of small towns on the Ligurian coast that are part of the Cinque Terre National Park.

Pronti? Andiamo!

Sincerely,
Luca Trazzi
Lecturer - Italian Department, Food Studies Certificate



Faculty Leader
Luca Trazzi

Luca Trazzi holds degrees in foreign languages, linguistics and food studies. At Dickinson, he teaches elementary and intermediate Italian and Italian-writing classes and organizes Italian-department events on campus. Trazzi is also the current chair of the food-studies certificate program and teaches Introduction to Food Studies, the program's gateway course. He additionally leads Italian discussion sessions in courses such as Italian Food and Wine and Food and Culture in Medieval and Renaissance Italy.

With an emphasis on experiential place-based learning, Trazzi developed the globally integrated course Sustainability in Italy: Environment, Culture and Food and the summer study-abroad program Bioregions and Food Cultures of Italy, both focused on sustainability, urban agriculture and urban markets in Italy. His recent research focuses on diplomacy of food and travel, in particular the concept of gastrodiploacy on airlines, analyzing the cultural and gastronomical identities served with airline meals.

EXPLORE

The World

Tour Highlights

- Live like a local and explore a town's weekly market, tasting along the way;
- Visit Dario Cecchini's restaurant and world-famous butcher shop Antica Macelleria Cecchini;
- Tour a fifth generation, family-run Balsamic Vinegar facility in Modena;
- Experience the art of Parmigiano Reggiano cheesemaking;
- Walk the wine cellar of a 7th century castle in Tuscany;
- Explore the five towns of the picturesque Cinque Terre;
- Enjoy experiences, meals, and an itinerary carefully curated by your hosts to highlight the specialities of each region.



**Subject to adjustment. This is just a sample of some of the excursions & experiences you can expect to enjoy during your tour!*

Experience rich cultural traditions through cuisine



About Curata Travel




Living like an Italian is what these culinary adventures are all about – years of travel through all 20 regions of Italy have allowed our team to design a culinary stroll that will take even the most inexperienced traveler comfortably “off the beaten path” to enjoy the Italy that tourists rarely get to experience. Each trip is designed for travelers to experience these rich cultural traditions through cuisine. Travel is known to educate the mind and soul – we believe it should educate the palate as well!

Our small group tours are not just a memorable vacation, but are full of authentic experiences, friendship, and a reverence for the Italian artisans and food traditions of each region we visit.

Curata Travel is based in Spring Grove, PA (not far from Carlisle) and run by two Dickinson College alums!





-  Flights (BLQ)
-  Overnight stays
-  Itinerary stops

Your 11-day Itinerary **Subject to change*

Day 1: Arrive in Bologna, Italy (BLQ) (R, D)

Time to unpack, relax or explore. Evening welcome reception at the Dickinson Center.

Overnight: Art Hotel Commercianti for 4 nights

Day 2: Market Day in Bologna (B, L)

Friday is Market Day! Enjoy a guided tour of the weekly market, ending with lunch. Afternoon & evening on your own to explore.

Day 3: The King of Cheeses (B, D)

The King of Cheeses, Parmigiano Reggiano! See how it's made from beginning to end. Afternoon cooking class & dinner in Bologna.

Day 4: FICO Eataly World (B, D)

A food theme park? In Italy? That's right! We will take a tour of FICO Eataly World, which celebrates the diversity of Italian food products. We'll return to Bologna for the afternoon and then enjoy dinner together as a group.

Day 5: On to Cinque Terre (B, L, D)

We'll start our transfer day with a stop in Modena, the home to true *Aceto Balsamico Tradizionale di Modena* to see how this famous product is made. We'll continue on to Monterosso al Mare and check in to our next hotel before a sunset cruise to enjoy these "five lands" from the water!

Overnight: Hotel Marina for 2 nights

Day 6: Exploring Cinque Terre (B, D)

A day on your own to explore the five towns of the Cinque Terre, whether that be by rail, ferry, or on foot! We'll reconvene for dinner to hear how you spent your day!

B=Breakfast, L=Lunch, R= Reception, D=Dinner

Day 7: Benvenuti a Toscana! (B, D)

Morning departure from Monterosso, stopping in the medieval town of Lucca on our way to Tuscany. Free time in Lucca to have lunch on your own. Check in to our hotel in Panzano in Chianti, with dinner together in town.

Overnight: Pensione di Vignamaggio for 3 nights

Day 8: Old World to New World (B, L, D)

Visit an olive oil producer to see a modernized production process and learn professional tasting techniques. Enjoy a light lunch highlighting this flavorful oil. Aperitivo and pizza dinner in Panzano.

Day 9: The flavors of Tuscany (R, D)

Our last full day in Tuscany with some big hitters! Chianti wine tasting in a 7th century castle with lunch overlooking the rolling hills. Our evening will be a meat feast as we visit the butcher shop and restaurant of the famous butcher Dario Cecchini!

Day 10: Back to Bologna (B, L, D)

Check out of our Panzano hotel, stopping in the town of Greve in Chianti for their market day and lunch in a stunning *enoteca*. Transfer to Bologna for a final evening together before the next day's departure.

Overnight: Art Hotel Commercianti for 1 nights

Day 11: Departure from Bologna Airport (B)

Morning group transfer to BLQ for departure.

**As this itinerary has been prepared well in advance, it is subject to change. We ask our guests to be flexible to any adaptations necessary due to changes in weather, availability, transportation, or other factors.*



Tour Pricing

A deposit of \$2000/person is required upon booking, with balance payments due 60 days prior to departure.

- **Double occupancy: \$6,900/ person**
- **Single supplement: \$700**

What's Included:

- **Faculty Leader Luca Trazzi, plus a guide from Curata Travel;**
- **10 nights hotel accommodations in comfortable, centrally-located 3- and 4-star hotels;**
- **All planned excursions & classes;**
- **All meals as outlined in the itinerary. Lunches and dinners include water, local wines and coffee where available;**
- **Private motorcoach transportation throughout the tour;**
- **Group airport transfers on specified arrival/departure days/times. We include one group transfer for your arrival and departure at specified times.**

FLIGHTS:

Each guest is responsible for booking their own flight into and out of Bologna (BLQ). Flights are not included in the tour cost. Guests will be met at the Bologna airport on May 18 between 9a.m.-12p.m., then dropped off at the Bologna airport on May 28 (the time for the group transfer to the airport will be based on the most common flight time).

Prices do not include: Airfare; personal or trip insurance; COVID testing fees; passport/visa fees; airport transfers outside of the planned group transfers; any items of a personal nature (laundry service, phone, hotel bar tabs); meals or beverages not included in the itinerary or should the guest deviate from the scheduled itinerary.

Payments: A deposit of \$2000/person is due upon booking to secure your spot, along with a signed and completed registration form. Booking is not considered confirmed until deposit and paperwork have been received. Deposit can be made by credit card (with a 3.6% processing fee) or check made payable to "Curata Travel, LLC" and mailed to: Curata Travel, 245 N. Main Street, Spring Grove, PA 17362. Final payment is due 60 days prior to departure. By submitting your deposit you are bound by the terms and conditions outlined in this brochure and in the full terms & conditions* found on curatatravel.com.

Cancellation Policy: All cancellations must be submitted in writing to info@curatatravel.com. Your tour deposit is 100% refundable for 30 days from the date it is received, unless noted otherwise. Once your deposit refund date has passed, your deposit will not be refunded under any circumstances. Any payments made in excess of your deposit (either made at the same time as your deposit, or any early payments prior to their due date) will be refundable for 30 days from the date it is received until and unless: All payments become non-refundable 60 days before trip departure. There is no refund for no-shows and/or any unused portion of a tour including if you leave a trip for any reason. We **strongly** recommend obtaining comprehensive travel insurance to protect against loss of deposit or payments due to trip interruption or cancellations, medical issues, property damage, personal injury, etc. We recommend working with [InsureMyTrip](https://insuremytrip.com) as a great option to compare plans and find the right coverage for you.

ACCOMMODATIONS

Bologna

(4 nights + 1 night)

[Art Hotel Commercianti](#)

A boutique 4-star hotel located in the heart of the medieval centre, next to the Basilica of San Petronio in Piazza Maggiore.



Monterosso al Mare

(2 nights)

[Hotel Marina](#)

A charming 3-star hotel with a rooftop terrace in the heart of the old town of Monterosso, just a few minutes walk from the beach.



Panzano in Chianti

(3 nights)

[Pensione di Vignamaggio](#)

Located in the small square of Panzano, and boasting panoramic views over the Chianti hills, surrounded by vineyards and olive groves.



WHAT TO EXPECT

Our tours are curated for travelers with a passion for all things culinary! Those who are interested in meeting the artisans who create amazing products and gaining an understanding of the traditions that drive this amazing food culture.

Our guests should have an open and curious mind who enjoy traveling with a small group and meeting new people.

Guest should be comfortable and sure on their feet for walking tours on all terrains, climbing stairs, getting on & off a bus unassisted. Our hosts/guides cannot provide assistance for any of these activities.

While our trips are fairly relaxed in nature, participants should expect and be prepared for some walking (occasional hills or cobblestones/uneven surfaces) or standing during excursions, steps (in hotels, within towns, onto a bus, into a boat, etc.) and other such obstacles.

Travelers should communicate any special requests upon booking. As this is a culinary tour, this specifically includes dietary restrictions and food allergies. Curata Travel will make a reasonable effort to accommodate special requests but cannot guarantee that they will be possible.



Flavors of Bologna & Central Italy

May 18-28, 2023

Emilia-Romagna, Liguria, Tuscany

Registration Form

To book your spot, please submit this Registration Form along with your deposit and a signed copy of the Terms & Conditions form, which can be found at curatatravel.com/pages/terms-conditions.

DATE OF REGISTRATION

/ /

Mail to: Curata Travel, 245 N. Main Street, Spring Grove, PA 17362

GUEST INFORMATION

Guest #1 Name:

Email:

Cell Phone: Alt. Phone:

Class Year:

Guest #2 Name:

Email:

Cell Phone: Alt. Phone:

Class Year:

ADDRESS

Home Address:

City: State:

Zip Code:

ADDITIONAL INFORMATION:

GRAZIE!

You will receive a registration confirmation via email when your deposit & paperwork has been received