

Verona: Your Gateway to Northern Italy, Spring 2027



Discover the Wines, Landscapes, Flavors & Culture That Make This Corner of Italy So Unforgettable.

Dr. Laura Winter Falk: Laura is a certified sommelier, wine educator and owner of Experience! The Finger Lakes who for 20 years has hosted people from around the world in immersive tours and events that share the stories, history and passion behind the places and the culinary bounty of her home region and beyond.



WHO WE ARE

Athesis Way: Partners in life, work and travel, Genny and Nico brought their different experiences together to create a personal way of discovering Italy. Nico Ferrari brings more than 15 years in the wine industry, introducing Italian wines to the U.S. and building lasting relationships with producers and wine lovers.

Genny Naldi brings a lifelong passion for travel, shaped by years of exploring the world for study, work and pleasure. Together, they created Athesis Way: authentic journeys through Italy built around wine, food and historic places.

From across continents, Laura, Genny and Nico were brought together by a shared passion for wine, food, culture and authentic experiences.

By combining Laura's experience, perspective and talent for connecting people, with Athesis Way's deep local knowledge, relationships and expertise in creating authentic Italian journeys, they designed this custom experience especially for wine, culinary and travel enthusiasts.

Join us for an immersive journey through historic villages, family-owned wineries, and local food traditions, designed to connect guests with the people, the land, the culture and the unique character of this beautiful region.



Wine Is Just the Beginning

This journey has been thoughtfully designed to balance experiences, meals, and travel - allowing you to enjoy each day without feeling rushed or overwhelmed.

Fuller days are balanced with lighter ones, leaving time to relax or explore on your own. We believe in quality over quantity, giving you the time to truly experience the places, meet the people, and appreciate the character of each region.

Wine naturally became the thread connecting everything. But this journey was never meant to be only about wine.

Along the way, wine is intertwined with food, history, culture, landscapes and encounters with small local realities that can be difficult to discover.

The idea is simple: guests should not feel as though they are following a standard tour. They should feel as though they have arrived in Italy to visit people who were already waiting for them.

And sometimes, the real difference when traveling is simply knowing where to go, who to meet and which doors to knock on.

That's what friends are for, after all

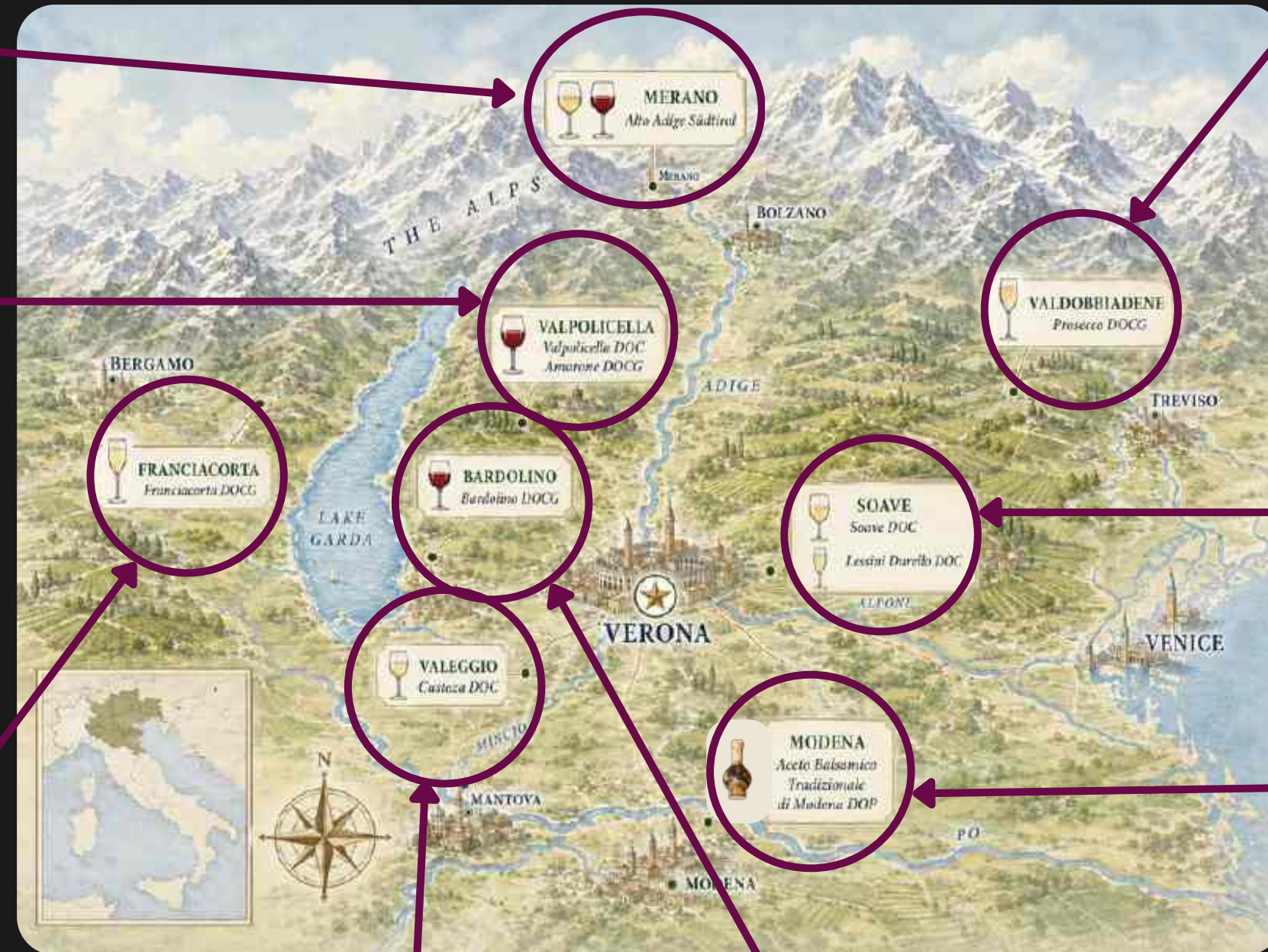


The Wine Lands We'll Explore

Alto Adige - Optional
In the heart of the Dolomites, a land of heroic mountain viticulture, sophisticated white wines and vibrant reds.

Valpolicella
Verona's own wine country, famous for its rolling hills, powerful red wines and excellent olive oil.

Franciacorta
West of Lake Garda, renowned for Italy's prestigious traditional-method sparkling wines, Italy's answer to Champagne.



Valdobbiadene
North of Venice, in the province of Treviso — the heartland of Prosecco and a UNESCO World Heritage landscape.

Soave
East of Verona, where volcanic soils create ideal conditions for elegant white wines and sparkling wines.

Modena
To the south, home to lively Lambrusco and the extraordinary tradition of Aceto Balsamico Tradizionale di Modena.

Valeggio sul Mincio
Southwest of Verona, where the freshness, fragrance and gentle character of Lake Garda are reflected in Custoza DOC

Bardolino
Along the eastern shores of Lake Garda, where the lake's freshness meets greater depth, structure and elegance in Bardolino DOCG

Let's get to know Verona

Verona will be our home throughout the journey — a beautiful city and the perfect base for exploring Northern Italy.

Set between Venice, Milan, Mantua and the Alps, Verona has long stood at the crossroads of powerful states and dynasties. The Scaligeri, Visconti, Gonzaga and Republic of Venice all shaped the surrounding territory, leaving behind castles, fortified villages and medieval walls. More than two thousand years of history fill Verona's compact historic center, from the Roman Arena and Theatre to Renaissance palaces, bridges and ancient streets. The Adige River runs through the heart of the city; its ancient Latin name was Athesis, which inspired Athesis Way.

Verona is also a city of wine, home to Vinitaly, and of distinctive pink Verona marble. And, of course, it remains famous around the world as the city of Romeo and Juliet.

We will stay in the same hotel, just steps from the Arena, using Verona as our home base to explore an incredible diversity of landscapes, culture, food and wine — all within about 100 miles.



Day 1: The wines of Custoza and Bardolino welcome you to Italy!



Southwest of Verona, near the southern shores of Lake Garda, the small Custoza DOC production area stretches across gentle morainic hills shaped by ancient glaciers. The well-drained soils and the mild influence of Lake Garda give Custoza its characteristic freshness, delicate floral and fruity aromas, subtle minerality, and graceful, easy-drinking style. The wine is traditionally a blend of several local white grapes, including Garganega, Trebbianello, Trebbiano.

Among these hills lies Valeggio sul Mincio, a historic town overlooking the Mincio River and surrounded by vineyards and countryside. Its strategic position between Verona and Mantua left the area rich in medieval fortifications, castles and history. This is where we will stop to experience Custoza in its own landscape - tasting the wine just a few miles from the vineyards where it is produced.

Valeggio sul Mincio

Southwest of Verona, where the freshness, fragrance and the gentle character influence of Lake Garda are reflected in Custoza DOC

Day 1: Welome to Italy!

- Private transfer from Verona airport (VRN) to hotel Colomba d'Oro
- Check-in & Settling In
- Welcome Meeting
- Welcome Wine Pairing Dinner at Winery

After landing at the airport, we will take you to Hotel Colomba d'Oro, a historic 4-star hotel in the heart of Verona. Elegant and full of charm, it will be our home base throughout the journey. Family-run for four generations, the hotel offers all the comforts you need, along with an exceptional location just steps from the Arena.

Once you have had some time to freshen up and settle in, we will gather for a brief introduction to the itinerary before beginning our journey with a delicious dinner at Corte Fornello, a small family-owned winery run by the Venturelli family for five generations.

The family will personally welcome you for a wine-pairing dinner featuring fresh, regional dishes paired with their vibrant wines, including Bardolino DOCG and Custoza DOC.



Day 2: Soave — Medieval Walls & Volcanic Wines



East of Verona, the historic hills of Soave are strongly shaped by ancient volcanic soils that give the wines freshness, minerality and a distinctive savory character. The area is best known for Soave DOC and its historic Soave Classico wines, made primarily from Garganega, and known for their elegance and delicate floral, citrus and almond notes. Nearby, the volcanic hills are also home to Durella, a native grape prized for its naturally high acidity and distinctive mineral character. It is the soul of the area's sparkling wines, including Monti Lessini DOC, an elegant and highly distinctive traditional-method sparkling wine. Overlooking the vineyards is the medieval Castello di Soave, expanded and fortified under the Scaligeri and later passing through Visconti rule before becoming part of the Republic of Venice. Its impressive walls still embrace one of the most picturesque villages in the Verona area.

Soave

East of Verona, where volcanic soils create ideal conditions for elegant white wines and sparkling wines.

Day 2: Soave

- Guided exploration of the historic hamlet of Soave and its famous castle
- Lunch
- Private wine tasting within the vineyards *

Bring your walking shoes: this morning we will be exploring Castello di Soave! Accompanied by an expert guide dedicated exclusively to your group, you will discover this impressive medieval fortress, one of the best-preserved and most striking castles in the Veneto region. Step back into the Middle Ages as you explore its walls and courtyards, while enjoying panoramic views over the vineyards and hills of the Soave wine region. We'll enjoy lunch within the medieval walled village below. In the afternoon, we will visit Sandro De Bruno, a family-run boutique winery nestled in the hills. The family will welcome you for a private vineyard visit and wine tasting, sharing the story of their land, their wines and the work they continue to carry forward today. Here, you will discover how the ancient volcanic soils of the region reveal themselves in the glass.

*Activity may be adjusted based on weather conditions and local circumstances.



Day 3: Grana Padano & Franciacorta — Cheese & Bubbles



West of Lake Garda, gentle hills influenced by the nearby lakes create an ideal environment for sparkling wine production. Once better known for red wines, Franciacorta is now mainly planted with Chardonnay, Pinot Nero and Pinot Bianco. Franciacorta DOCG sparkling wine is produced through traditional bottle fermentation and long ageing on the lees, and often referred as Italy's answer to Champagne. Produced across a broad area of Northern Italy, Grana Padano DOP is perhaps less internationally famous than Parmigiano Reggiano, but it is one of Italy's most popular and versatile cheeses. Made from partially skimmed cow's milk, it has a slightly lighter, more delicate style that becomes richer, nuttier and more complex with ageing. Italians use it every day: grated over pasta and risotto, folded into ravioli fillings, baked into lasagna and gratins, shaved over salads or carpaccio.

Franciacorta

West of Lake Garda, renowned for Italy's prestigious traditional-method sparkling wines, Italy's answer to Champagne.

Day 3: Grana Padano & Franciacorta

- Cheese factory visit
- Light lunch in the cheese shop
- Wine estate treasure hunt in Franciacorta

Today is all about rolling up our sleeves, getting involved, and having some fun along the way!

In the morning, we'll head to a local caseificio to discover how Grana Padano is made, and then try our hands at making fresh mozzarella.

Afterwards, we'll enjoy a light lunch featuring cheeses, salumi and other local specialties from the shop.

In the afternoon, we'll make our way to Cantina Le Cantorie, a beautiful family-run winery in the hills of Franciacorta, for a fun and interactive experience. A team treasure hunt will lead us through the vineyards, with clues, challenges and a blind tasting along the way — ending with special prizes for the winning team.



Day 4: Valdobbiadene — In the Heart of the Prosecco Hills



About 90 miles from Verona and north of Venice, Valdobbiadene lies among a remarkable landscape of steep, rolling vineyard hills. Recognized as a UNESCO World Heritage Site, this landscape is the result of centuries of interaction between people and nature. On the steepest slopes, much of the vineyard work and harvesting must still be done by hand — a form of viticulture often described as heroic. This is the heart of Conegliano Valdobbiadene Prosecco Superiore DOCG, sparkling wine produced primarily from Glera grapes. Fresh, lively and elegant, Prosecco Superiore typically offers aromas of white flowers, acacia, apple, pear and citrus, with bright acidity, delicate fruit and fine, refreshing bubbles.

Valdobbiadene

North of Venice, in the province of Treviso — the heartland of Prosecco and a UNESCO World Heritage landscape.

Day 4: The Prosecco Hills

- Winery tour and tasting
- Light lunch at winery
- Panoramic tour along the Prosecco Road
- Private dinner

Today brings together great wines, beautiful hills, family traditions, and plenty of delicious surprises!

Our morning will be spent at De Stefani, a fifth-generation family winery, where we'll explore their beautiful vineyards and cellar before enjoying an in-depth tasting of their wines — from premium Prosecco and mineral-driven whites, to elegant reds. The tasting will be accompanied by dishes prepared by the family, including their delicious Prosecco risotto.

In the afternoon, we'll set out along the Prosecco Road, a UNESCO World Heritage Site, and Italy's first wine route, that winds through the spectacular hills between Conegliano and Valdobbiadene. We'll end the day with something truly special: a private and exclusive dinner in the heart of the Valdobbiadene hills.



Day 5: Verona — History, Beauty & Time to Wander

- Guided tour of Verona's historic center
- Lunch at trattoria
- Free time

Today is all about slowing down, recharging, and enjoying a day exploring our home city! We'll begin with an easy walk through Verona's historic center in the company of a local guide, who will lead us through the city streets while bringing its history to life — from the Arena and ancient monuments, to bridges, piazzas and hidden corners — with a few fun stories and curiosities along the way.

We'll enjoy lunch together at a local trattoria, followed by a free afternoon and evening to rest or explore Verona on your own.

You can browse the shops in the historic center, sit in a piazza with a Spritz (the classic Italian aperitivo born in Veneto), take a walk along the Adige River, or simply relax and recharge.



Day 6: Borghetto & Bardolino — Love Knots & Lake Garda



Along the eastern shores of Lake Garda, the Bardolino DOC and Bardolino Superiore DOCG vineyards stretch across gentle morainic hills shaped by ancient glaciers. The lake moderates the climate, helping create wines known for their freshness, bright red-fruit aromas, delicate spice and easy elegance, while the Superiore expression offers greater depth and structure.

Lake Garda is peppered with picturesque and historic villages along its shores. The charming fishing village of Bardolino is one of the most beautiful, with narrow cobblestone lanes, remnants of a 12th century medieval wall, and village streets aligned perpendicular to the shore that provide glimpses of the lake as you walk through the village the beckon you to come closer. Once you do, you are welcomed by a wide, palm-lined walking and cycling path that leads south toward the town of Lazise and north toward the town Garda.

Bardolino

Along the eastern shores of Lake Garda, where the lake's freshness meets greater depth, structure and elegance in Bardolino DOCG

Day 6: Borghetto & Bardolino

- Cooking class
- Guided exploration of the hamlet of Borghetto
- Transfer to Bardolino and free exploration

A day of local traditions, hands-on fun, and lakeside beauty awaits!

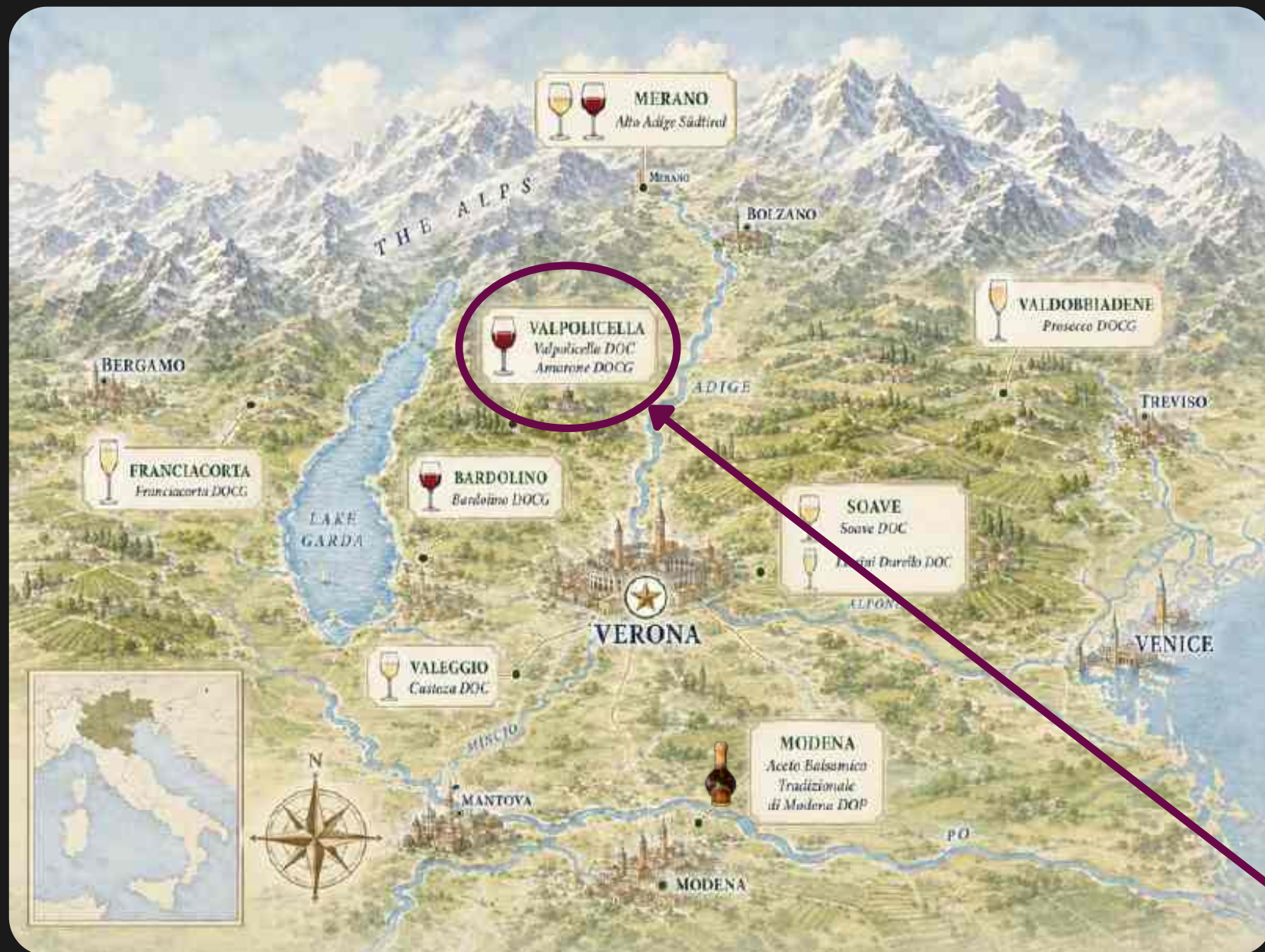
We'll begin the morning in the historic hamlet of Borghetto sul Mincio. During a private cooking class, we'll roll up our sleeves as mother-and-daughter team Ivana and Serena teach us how to make their regional "love knot" tortellini. Afterwards, we'll enjoy a guided visit through this tiny village of around 400 residents, considered one of the most beautiful in Italy. Then it's back to the restaurant to enjoy the fruits of our labor, with a lunch featuring our handmade tortellini and other local specialties.

After lunch, we'll head to Bardolino, on the eastern shore of Lake Garda. The afternoon is yours to enjoy at your own pace: take a bike ride along the lakeside*, stroll among olive trees, cafés and small beaches, or wander through Bardolino's charming streets filled with boutiques, wine shops, artisan stores and local specialties.

*Activity may be adjusted based on weather conditions and local circumstances.



Day 7: Valpolicella — Olive Oil, Amarone & Our Own Blend



Just north of Verona, Valpolicella is a landscape of rolling hills, vineyards, dry-stone terraces and olive groves with a winemaking tradition that reaches back to Roman times. One evocative interpretation of its name, Vallis-polis-cellae, means “the valley of many cellars.”

The native grapes (mainly Corvina, Corvinone and Rondinella) produce very different styles: fresh Valpolicella DOC, richer Valpolicella Ripasso DOC, and sweet Recioto della Valpolicella DOCG. The most famous is Amarone della Valpolicella DOCG, made from dried grapes and, according to local tradition, born from a Recioto that accidentally fermented dry. Today it is considered one of Italy’s great red wines. The same hills also produce excellent extra virgin olive oil, another important expression of the territory.

Valpolicella

Verona’s own wine country,
famous for its rolling hills,
powerful red wines and excellent
olive oil.

Day 7: Valpolicella

- EVOO mill tour and tasting
- Light lunch
- Winery tour and Making Our Own Red Blend
- Dinner at winery

Today, it's your turn to play winemaker: tasting, experimenting and creating your own Valpolicella blend!

Our culinary adventure begins with a visit to a small family-run olive oil mill, where Carlo and Cristina produce artisan extra virgin olive oil. We'll discover how small-batch oil is made and learn how to taste it like a professional, evaluating its fruitiness, complexity and spice. A light lunch will give us the chance to explore different oils and food pairings.

In the afternoon, we'll visit Provolo, a century-old family winery in Valpolicella, where fourth-generation Alessia and Matteo will share their family story and guide us through a tasting of Valpolicella, Ripasso Riserva, Recioto and the region's great icon, Amarone. We'll even create our own Valpolicella blend to take home, before finishing the experience with a meal paired with their wines.



Day 8: Modena — The Magic of Traditional Balsamic Vinegar



South of Verona, Modena is one of Italy's great food territories, famous above all for the Aceto Balsamico Tradizionale di Modena DOP. For generations, many local families kept their own small acetaia, producing balsamic vinegar as a family treasure and passing both the barrels and the know-how from one generation to the next. What started as a deeply rooted family tradition is today protected by a very strict DOP production regulations.

It begins with cooked grape must and ages for at least 12 years in a series of progressively smaller wooden barrels, with annual transfers and topping-up.

And while balsamic vinegar may be Modena's most precious "black gold," this is also the land of lively Lambrusco and a remarkable tradition of salumi.

Modena

To the south, home to lively Lambrusco and the extraordinary tradition of Aceto Balsamico Tradizionale di Modena.

Day 8: Modena

- Historic vinegar cellar visit and tasting
- Traditional lunch
- Free time

Today, we follow one of Italy's most fascinating flavors back to its roots, and discover why a few drops can hold generations of history!

We'll travel to Modena, where traditional balsamic vinegar has been made for centuries, to spend the day at Acetaia Paltrinieri. The Paltrinieri family has been producing balsamic vinegar here since 1845. We'll discover how this extraordinary product is made, and taste many different expressions of balsamic vinegar.

With our palates well prepared, we'll sit down for a delicious regional meal at the family's agriturismo, featuring traditional dishes paired with Lambrusco, the fresh, vibrant, fruity sparkling red wine of the region. We'll finish with their homemade gelato (the Lambrusco flavor is a must-try!) before heading back to Verona for time on your own to relax and pack for travel the next day.



Day 9: Arrivederci Verona

- Check-out
- Private transfer from hotel to Verona Airport (VRN)

For those concluding the 9-day journey, today it's time to head home. After check-out, we'll take those flying out of Verona Airport for your flight back to the United States. Our 9-day journey comes to an end here.

We hope this experience has given you something to take home beyond photographs and bottles of wine — new memories, new friendships, new stories, and a small piece of Italy to keep in your heart.

And for those who are not quite ready to say goodbye yet... the journey continues with our optional 2-day Alto Adige extension!



Day 9 - 10: Optional Alto-Adige Extension



At the crossroads of Italian and Austrian cultures, Alto Adige has a unique identity shaped by centuries of Habsburg history. In the city of Merano, this heritage is still visible in the architecture, traditions, language, and cuisine — from elegant cafés and Alpine dishes to local specialties such as Speck Alto Adige. Sheltered by the surrounding mountains, Merano enjoys a remarkably mild microclimate where vineyards, palms, and Mediterranean plants grow against an Alpine backdrop. In the 19th century, the city became a fashionable spa destination, attracting European aristocracy, including Empress Elisabeth “Sissi” of Austria.

Today, its thermal baths, elegant streets, and the panoramic Tappeiner Promenade, still reflect Merano’s distinctive character: Italian and Austrian, Alpine and Mediterranean, all in one place.

Alto Adige - Optional

In the heart of the Dolomites, a land of heroic mountain viticulture, sophisticated white wines and vibrant reds.

Day 9: Welcome to Alpine Alto Adige!

- Lunch and check-in at our historic castle hotel
- Time on your own to enjoy the resort
- Private Wine Tasting
- Dinner at the resort with stunning panoramic views

Welcome to Alto Adige in the heart of the Italian Dolomites! Our afternoon and evening will be spent indulging at our historic “4-star superior” resort, Schloss Hotel Korb. After lunch and check-in, the time will be yours to enjoy as you wish at the resort. Relax at the infinity pool, workout in the panoramic gym, indulge in a sauna or steam bath, or just relax on the terrace with your favorite wine. Later in the evening we will reconvene for a private wine tasting featuring the magnificent wines of Kellerei Muran followed by an elegant dinner in the dining room or terrace surrounded by the panoramic views of the mountains, villages, and vineyards



Day 10: Magical Merano and Back to Verona

- Breakfast at the resort followed by check-out
- Guided walking tour of historic Merano
- Walk the panoramic Tappeiner Promenade
- Free time to enjoy the streets of Merano before heading back to Verona
- Overnight stay back at the Hotel Columba d'Or
- Day 11: Check out with transfers for those flying out of Verona (VRN)

After a relaxing breakfast on the terrace, we head into historic Merano, with its mild climate and elegant Habsburg atmosphere. We'll experience a guided tour of this beautiful Art Nouveau city, describing its rich history from its Roman foundation and medieval golden age, to the Belle Epoque when it was a wellness destination with its Mediterranean microclimate and therapeutic mineral springs. Also visit to Merano wouldn't be complete without walking the Tappeiner Promenade. It was designed in the late 19th century as a therapeutic "air cure", providing gentle exercise while inhaling the clean mountain air and absorbing maximum sunlight. This 2.5 mile walk features its Mediterranean microclimate, panoramic views, an aromatic herb garden, and the trail in peak spring vibrancy with flowers abloom!. Afterwards, feeling invigorated, we will make our way back to Verona and enjoy our last evening in Italy and reflecting on what we hope was a trip filled with lasting memories, delicious food and wine, and wonderful people.



Pricing & Details

9 days trip

The following rates are per person, based on group of 12 people and accommodation in standard double rooms:

EUR 4,300.00/pp

which, at the current exchange rate, corresponds to:

USD 4,950.00/pp

2-Day Alto Adige Extension

The following rates are per person, based on group size of minimum 6, maximum 12 participants and accommodation in standard double rooms:

EUR 680.00/pp

which, at the current exchange rate, corresponds to:

USD 785.00/pp

The prices are based on the current exchange rate and will remain unchanged unless currency fluctuations result in higher costs. Any necessary adjustments due to increases in fuel prices or other unforeseen expenses that cannot currently be calculated may also be applied.

The itinerary may be subject to adjustments based on weather conditions and operational requirements.

Pricing & Details

9 days trip

2-Day Alto Adige Extension

What's Included:

- 8 nights in a premium 4-star hotel located in the heart of Verona's historic city center (daily breakfast included), standard double room
- Airport transfer to and from hotel for those flying into and out of Verona Airport (VRN)
- All transfers via private, climate-controlled bus for the exclusive use of your group
- 3 Gourmet Dinners (drinks not included except where noted as a wine pairing dinner)
- 7 Traditional Lunches (drinks not included)
- 1 Hands-on Italian Cooking Class
- 3 Professional guided visits to Verona, Borghetto, Soave
- 5 Curated Winery Visits and Tastings
- 1 Traditional Balsamic Vinegar estate visit and tasting
- 1 Artisanal Olive Oil Mill visit and tasting
- 1 Grana Padano cheese producer visit and tasting
- 1 vineyard treasure hunt experience with a blind tasting and a final prize
- 1 hands-on wine blending masterclass with a master winemaker

- Private transfer from/to Verona Coloma d'Oro Hotel
- 1 night in a 4stars sup hotel in Alto Adige, standard double room
- 1 breakfast
- 1 dinner (drinks not included)
- 1 Curated Wine Tasting
- 1 Guided visit in Merano
- 1 Lunch (drinks not included).

What's not Included:

- International and domestic flights and any transport to and from Verona if not flying into VRN
- Room upgrade or single occupancy (quoted at request)
- Personal expenses (minibar, room service, laundry, telephone, etc.)
- Extra drinks and any meals
- Travel and health insurance (strongly recommended)
- Any optional activities, services, or upgrades not expressly listed above (e.g. single room, private transfers, additional excursions)