



# THE CAMPERS

Year VI  
Number 76

S. Ercolano

lamasseria.net

cantinacoppola.it

Campsite Director: Lucio Coppola

Winery Director: Giuseppe Coppola

Reception: Paola La Cagnina

Sea: not very rough



Wind: W 14 km/h

Dawn: 5:56

Sunrise: 19:49



Sky: clear

Temperatures: 23°-31°

**Nanni, Giuseppe, Annarita, Lucio, Paola, Nicolò, Lucia, Martina and Chiara offer a warm welcome and wish everyone a pleasant holiday.**

## MEDITERRANEAN SEA INCREASINGLY TROPICAL

As temperatures rise, the effects of global warming negatively affect the whole world. Not only the land as soil, however, but, the main victim is the sea which, becoming warmer, is changing its balance and ecosystems. One of these consequences is the presence of tropical fish in the Mediterranean Sea, which has never been seen before. Two are to report for their dangerousness, spotted a few years ago with some specimens in Sicily: the spotted ball fish and scorpion fish, the first for meat with high toxicity, the second for the many poisonous spines of which it is covered.



### *Horoscope, what the stars say*

Today's sign is the **ARIES**. It's a good day to collaborate with others, don't be negative and play with it. You might be surprised.

### TODAY, IN HISTORY

On August 12, 30 BC, he took his life and was bitten by an aspid, the most famous queen of Egypt: Cleopatra. She remained in history for having succeeded in considerably expanding the Egyptian territory and for having been Julius Caesar's lover.



Stay up to date on the events and promotions of the campsite and winery!  
Go to [www.cantinacoppola.it](http://www.cantinacoppola.it) or [www.lamasseria.net](http://www.lamasseria.net) and subscribe to our [newsletter!](#)

La Masseria is also on



...follow us!

Distribution  
Free 1



**VERMENTINO  
FROM 1980  
In Salento**

The Vermentino Li Cuti was born in the 80s from an experiment conducted with the scholar Giovanni De Rinaldis. This vine here, in the Ionian-Gallipolitan arch, has found favorable soil and microclimate. The intuition came to Carlo Antonio Coppola under the memory of the vineyards of Châteauneuf-du-Pape, in the area of the lower Rhone in France, which he visited in 1952, characterized by a very pebbly soil. The experts Antonio Calò and Angelo Costacurta praised the Vermentino Li Cuti in their book "Dei Vitigni Italiani". Try it as a fresh aperitif.

**SPECIAL OFFERS**

**Market**  
Daily Offers  
Fresh pasta  
Calamarata € 1,39  
little pie chocolate  
€1,19  
Orangeade  
S. Benedetto €0,79

Down: winery by night  
at page 7: a view o Otranto



**MORNING-BEACH**

**9:30 Good morning  
Masseria!**

**9:45 Stretching (beach)**

**10:00/12:00  
Miniland (4-10 years)  
Juniorland (11-17 years)  
Playing in the beach**

**10:00 Radio Nostress**

**11:00 Masseria swim fitness  
pt.1 (step)**

**11:30 Baby Dance**

**11:45 Aperitif game**

**AFTERNOON  
SWIMMING POOL  
16:00 Good afternoon  
Masseria**

**16:00-18:30**

**Miniland (4-10 years)  
nutella party, make up for  
children (Theatre)  
Juniorland (11-17 years)  
(Theatre)**

**16:00 Relax tournament of  
Briscola (junior/senior)**

**17:00 Masseria swim fitness  
pt.2 (3 circuit)**

**Ore 17:15  
Table football tournament**

**EVENING-THEATRE**

**21:05 Opening night**

**21:25 Baby dance**

**22:00 Cabaret and after all  
on the beach by Marcello**



*From 1400 to the present a journey through family history with sailing boats and art, entrepreneurship, viticulture and hospitality*

The Coppola, of Sicilian origin, came to Gallipoli in the fifteenth century. In the Beautiful City, Orsino Coppola in 1489 married Laura Cuti, descendant of a noble family of the place, which brought in dowry an estate of 8 hectares in the countryside of Sannicola, handed down from father to son for 15 generations and still owned by Coppola and cultivated with vineyards. In 1715, Carlo Antonio Coppola built Palazzo Coppola in Alezio, in the cellars of which there was a millstone for crushing grapes and a barrels cellar capable of holding 20 large chestnut wood barrels.

In the next generation, we remember Giovanni, journalist, founded the daily newspaper "Lo Spartaco" (1887-1914).

In the twentieth century the farm Coppola began to consolidate its entrepreneurial character thanks to innovations introduced by Niccolò, son of Giovanni, who graduated in engineering in 1921, during the period of grape harvesting was fully dedicated to the winery property until he decided to build a winery equipped with modern techniques of vinification. The dedication of the engineer Niccolò found fertile ground in the inclinations of one of his sons, Carlo Antonio, who in 1947 gained a specialization in viticulture, oenology and aromathery oenology at the Regia Scuola Enologica Umberto I in Alba. In the same year, thanks to the professionalism of Carlo Antonio began bottling the wines produced. The far-sighted corporate philosophy that is based on the combination of innovation and tradition, is strongly outlined in those years

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## *Since 1489, a great passion for wine*



The history of Cantina Coppola is closely linked to that of the Coppola family and dates back to 1489.

In 2012 Niccolò Coppola s.r.l. was included in the national register of historic companies and was awarded the National Prize "From father to son. Il gusto di fare impresa" promoted by the Milan and Monza Chambers of Commerce.

The only winery to preserve the tradition of the territory by bottling the ALEZIO DOC, a small denomination of negroamaro (from the areas of Gallipoli, Alezio, Tuglie and Sannicola) to which Carlo Antonio Coppola, founder of the winery and father of the present owners Giuseppe and Lucio gave a fundamental contribution.

Among the agronomic practices, those of organic farming are preferred, such as green manure and mechanical weeding. Harvesting is done by hand.

The company also produced extra virgin and virgin olive oil (by choice) from its own olive groves.

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### **WINERY - WINE SHOP**

The **wine shop** of Cantina Coppola is open **every day from Monday to Saturday from 9 am to 1 pm and from 5 pm to 8 pm and on Sundays from 5 pm to 8 pm.**

The Staff will be happy to guide you on a tour of the new winery, to discover our century-old history and our wine production; they will be pleased to give you some suggestions for your special purchases.

You can enjoy the **free tastings offered by Camping La Masseria from 9.30 to 12 and from 17.30 to 19.30 and include the tasting of a glass per person, according to the proposal of the day of the wine shop.**

For those who want to continue with other tastings we propose the **Taste and Go** with 3, 4 or 7 glasses of wine of your choice. (€ 15, 20, 35)

\*For a better and enjoyable tour and tasting we recommend you to come and visit us in the early days of the week.

\* The wine room is a place not suitable for little children.

\* In respect of all, we suggest you to avoid beachwear (costume, beach towels ...)

## RESTAURANTS

*This year our company offer a large choise of restaurants to suit the gastronomic preferences of our guests. You can choose between the take away and two new restaurants.*

### *Vigneto del Gusto Restaurant*

The new winery hosts the Vigneto del Gusto, a gourmet restaurant where chef Franco Tornese proposes his interpretation of local and traditional cuisine pairing with Coppola wines.

You can dine choosing between the a la carte menu and the innovative tasting menu in which each dish is paired to a wine. The protagonists are the fresh fish from Gallipoli and the wines from the Coppola winery.

From the *traditional menu* to the special *l'Oro Rosso di Gallipoli*, many opportunities for you to experience tasty combinations.

Open for dinner from Tuesday to Sunday. **Info& reservation: 392 9506940**

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### *14/89 Food Pop | Restaurant braceria pizzeria*

Situated in the place of the old winery.

From pizza to sandwiches, from fine local meats to the gourmet dishes of chef Tornese, it is a place for all tastes.

Open every day for dinner.

**Info & reservation : 391.1009561 | 0833.204643**


*"We believe that such an artistic heritage should not be the joy and delight of very few, it should be scattered among the various descendants, but remain united and at the sight of all.*

*With this motivation, in 1982 the Coppola family donated 22 precious paintings by the painter Giovanni Andrea Coppola, born in Gallipoli in 1596, to the Municipality of Gallipoli.*

*On August 10, 2012 the mayor Francesco Errico inaugurated the room "Coppola Collection".*



*"Natura Morta" Giovanni Andrea Coppola*



In 1965 the engineer Niccolò Coppola, following the project discussed in his thesis on the construction of a large hotel and the tourist potential of Salento, left the profession and founded the Camping La Vecchia Torre, the first open-air tourist facility in Salento. The sign at the entrance is clear: "Tourism organization of the Niccolò Coppola farm". The innovations continue, in 1980 Carlo Antonio, supported by his wife Maria, creates a second tourist complex in continuity with the first, the Camping La Masseria. Both villages are now active and frequented by tourists from all over the world.

In 2004, to consecrate the binomial tourism-agriculture, the decisive choice to build within the area of the camping, the new Cantina Coppola. "The wine cellar with the village around it the first model of a hospitable winery in Italy. For about a year the company has been engaged in a further entrepreneurial challenge: the construction of a new winery, which will be inaugurated in June, modern and innovative in form and materials, projected exclusively to welcome the wine tourist involving him in a fascinating tour that starts from the vineyards and ends with the tasting in a Wine Room overlooking the vineyards.

A challenge that involves the entire family: Nanni, Giuseppe with his wife Annarita, Lucio with his wife Paola represent today the fifteenth generation of entrepreneurs in the field of wine growing.

Meanwhile, the sixteenth generation of Nicholas, Lucy, Martina and Clare is growing...

*Inserto a cura di Rita de Bernart - ufficio stampa Cantina Coppola*



## RECIPE OF TODAY

### Salentine salad fritter

(da velocissimo.it)

**Ingredients: 500gr white flour, 200gr peeled tomatoes, 300gr pitted black olives, 2 tablespoons capers, a bunch of parsley, salt, chilli, Extra virgin olive oil Cantina Coppola**

To the batter for pancakes already prepared with flour and water in a large container, add the olives, capers, tomatoes cut into small pieces and left to drain, chopped parsley. Mix everything well and take spoonfuls of batter with a wooden spoon and pour into an oil pan over medium heat and allow to fry and brown, then remove the pancakes and place on absorbent paper.



## OTRANTO, HISTORY AND SEA

If Gallipoli is known for its fiery red sunsets, with the sun that seems to hide in the sea, Otranto is famous, as well as for its beauty, also for being the first village in Italy that sees the dawn every day, being the easternmost municipality of the country. But this is only one aspect of the city. A popular tourist destination for years, it is a treasure trove of art and history. The sea is the essence of this village, being a natural outpost stretching towards the Mediterranean. The old town and the promenade are certainly the highlights, with the beautiful cathedral dedicated to the Martyrs, which we will talk about tomorrow on the occasion of their feast. But there is also the nature that here shows itself in all its particularity, with the area of the Alimini and the bauxite quarries. Definitely a must for those who come to Salento!

## EVENTS

> **Arborea mente.** A path of well-being that brings us closer to what on the planet is most important to us: the trees. **Exercises of toning and relaxing yoga** and arboreal meditation by Ilaria Mancino. At the end of the practice a wine tasting proposed by Coppola winery 1489. If you want, you can continue your exploration of the world of Flora with a vegetarian menu. Arborea Mente will be held every Monday at 7 pm at Tenuta Patitari di Cantina Coppola 1489. A contribution of euro 15 is required for meditation and tasting.

For the experience including dinner the contribution is euro 40.

### **BOOKING COMPULSORY.**

**Info and booking:**  
3881874231  
Winery Coppola.

**Info Alessio:3208788887**

> Appointment at **Montegrappa** with the **festival of meatball and meat pignata**, an appointment expected in one of the highest places in Salento, and for this usually also among the freshest. An evening to taste some of the typical dishes of Salento and to dance with friends.

# USEFUL INFORMATION AND NUMBERS

## SERVICES

### TIME:

#### Restaurants:

**(self service):**

13:00-15:00

19:30-22:30

**1489 Food Pop**

20:00 - 23:30

(0833-204643)

**Vigneto del gusto**

from 19:30

closed on Monday

(392 950 6940)

#### **Reception:**

08:00 - 12:00

16:00 - 20:00

#### **Beach Bar:**

8:00-20:00

#### **Market:**

7:30 - 23:30

#### **Swimming pool**

#### **Bar**

10:30 - 19:00

#### **Camping Bar**

07:00 - 24:00

### **Salento In Bus**

Active every day.

#### **Info line**

344/2274620

### **Bike rent**

**Daily at the**

**sports ground**

**348/5906070**



## **HOLY MASS**

Near the  
swimming pool  
At 9:30

Barber (Diego): 347-9552413  
Hairdresser (Maria): 349-5790433  
Beautician (Alessia): 349-2666262

## **INCLUDED IN BRACELET SERVICE**

- |   |  |  |
|---|--|--|
| > Swimming pool:<br>10:30 - 19:00                         | > Shuttle service a/r Gallipoli:<br>8:00-9:00-10:00<br>19:00-20:00-21:00-22:00-<br>23:00-24:00 | Civic Museum;<br>Sea Museum.<br>Open everyday<br>10:00-13:00/17:00-24:00<br>Olive oil mills 10:00-13:00<br>15:00-22:00 |
| > Wine tasting (Winery)<br>10:00 - 12:30<br>17:30 - 18:30 | > Free entry:<br>Coppola Collection Hall;  |  |
| > Animation   |  |  |

**The winery is accessible by walking along the road beyond the parking area.  
Not allowed in swimsuit - Not suitable for children**



### **MEDICAL GUARD AND TOURIST HEALTH ASSISTANCE**

Near Lungomare Marconi, monumental entrance of the old hospital  
from Monday to Saturday from 9:00 tu 19:00 and from 20:00 to 8:00

Sunday h24 **TEL. 0833 266250** and h24 in the historical centre,

via S. Angelo (05/06-15/09) **TEL. 0833 260263**

**Pharmacy on duty: MERENDA LUIGI Corso Roma 11, GALLIPOLI**



### **REMEMBER:**

1. Cars can circulate inside the camping area only at the moment of arrival and departure from 8 a.m. to 1 p.m. and from 4 p.m. to midnight.
2. During the hours of rest, from 14 to 16 and from 24 to 7:30 is strictly forbidden any annoying noise.
3. The price of the stay is calculated from the moment of arrival until 10 a.m. of the following day; the stay, even partial after 10 a.m., implies the payment of the entire price of the stay.
4. Guests or visits are not allowed from 12/08 to 15/08.

Emergency **118**

Carabinieri **112**

Police **113**

Finance Guard **117**

Firemen **115**

Coast Guard **1530**

Veterinarian **340 1390835**

Municipal Police **0833 275545**

**LPG Distributor 0833 262073**

Station of Gallipoli FSE **0833 266214**

Station of Lecce **0832 303403**

Pro Loco **0833 263007**