



THE CAMPERS



Year VI
Number 77

S. Ippolito

lamasseria.net

cantinacoppola.it

Campsite Director: Lucio Coppola

Winery Director: Giuseppe Coppola

Reception: Paola La Cagnina

Sea: not very rough
Wind: SW 13 km/h



Dawn: 5:57
Sunrise: 19:48



Sky: cloudy
Temperatures: 23°-31°

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

Filari di stelle Summer party at Vigneto 13 august, 21.00 – Vigneto del gusto Restaurant

Inside the estate of Cantina Coppola 1489, the restaurant Vigneto del gusto celebrates the local flavors and cuisine with a privileged look at the starry sky that these days offers the peak of falling stars. A big party where gourmet cuisine blends with the style of street food events and traditional festivals. In the garden, surrounded by rows of Negroamaro and the green of the Mediterranean scrub, you can taste local specialties, fresh fish dishes, sangria and wine. The menu, curated by chef Franco Tornese, includes the corner of the cheesemaker, typical focacce of Salento, swordfish toquets "alla gallipolina" and macaroni with squid underwire, mussels and cherry tomatoes, fruit, sangria and wine.

Musical animation : Maky Ferrary and the sunny band.

Entrance euro 30 per person. Info and reservations at 392 95 06 940



Horoscope, what the stars say

Today's sign for Paolo Fox is the **TWINS**. Peaceful period in the relationships, you have a strong desire to do, try to meet new people.

TODAY, IN HISTORY

129 years ago William Gray patented the coin-operated telephone. The need for this particular type of phone arose because of the inventor's neighbor's refusal to let his home phone be used, as it was not a public one. Hence the idea of creating a pay phone for special needs.



Stay up to date on the events and promotions of the campsite and winery!
Go to www.cantinacoppola.it or www.lamasseria.net and subscribe to our **newsletter!**

La Masseria is also on



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Distribution
Free



**LI CUTI ROSSO
A SUCCESS
THAT STARTS
FROM AFAR**

Negroamaro Alezio Doc cultivated in the Li Cuti estate, in the countryside of Sannicola, owned by the Coppola family since 1489 and handed down from father to son. Li Cuti Rosso is a wine with an intense ruby red color, dry flavor and vinous scent. In 2013 and 2014 he obtained an award at the National Competition "Douja d'Or" Asti in the category DOC and DOCG wines. He was awarded by the Radici del Sud competition, where he won the second prize in the Negroamaro category awarded by the national jury and for two years at the Douja d'Or d'Asti.

OFFERTA SPECIALE

Market

Daily Offers

Gallo Rice 1kg € 1,49

Bananas €1,79/kg

Divella biscuits
€ 1,19



MORNING-BEACH

9:30 *Good morning Masseria!*

9:45 Stretching (beach)

10:00/12:00 Miniland (4-12 years) et juniorland (13-17)
Playing in the beach

10:00 Radio Nostress

11:00 Masseria Swim Fitness Pt.1 (aquagym)

11:30 Baby Dance

11:45 Aperitif game

AFTERNOON SWIMMING POOL

16:00 *Good afternoon Masseria*

16:00-18:30 Miniland: mini sport(Theatre, 4-12

years)
juniorland (13-17)
(Theatre)

16:00 J/S water polo relax tournament

17:00 Masseria swim fitness Pt.2 (bike-jump)

17:15 Football tournament (junior)

18:00 Caribbean lesson (salsa)

EVENING-THEATRE

21:05 meeting at the theatre

21:25 Baby dance

22:00 the "musicchiere"
Games of ferragosto rock 50/60/70 vs 80/90/00 (blue vs red)
after, all at the beach by Marcello

RECIPE OF TODAY

Octopus salad (da velocissimo.it)

Ingredients: octopus, olive oil, parsley, lemon

Cook the octopus without adding water or salt, over low heat and with the lid. It is advisable to use small octopuses or already "beaten", as they use to do fishermen. If we notice that the water that comes out of their cooking over very low heat is not enough to make them cook we can add some. Once cooked let them cool down, then we can peel and season with an excellent extra virgin olive oil, lemon juice and chopped parsley. Serve cold.



THE FEAST OF FERRAGOSTO #1 THE "MARTIRI OF OTRANTO"

In the next days many festivals will animate the towns of Salento, with different colors and flavors and we will tell you about some of these events, with the events that characterize them and the places, sanctuaries and cathedrals, the center of the holidays. Today we go to Otranto, which celebrates its Holy Martyrs. In 1480, with the siege of Otranto, 800 hydrats said no to the Turks and their "request" to abandon the Christian faith and for this they were brutally murdered. Every year this massacre is commemorated at the monument, with the deposition of a laurel wreath by civil and religious authorities (Monday 13, in the evening), followed by a prayer vigil on the Hill of Minerva. The next day we begin with mass, the procession to follow accompanied by the band, and at midnight appointment with the fireworks display, colorful and crackling closure of the celebrations. Tomorrow we will tell you about a party very close to us: the Lizza of Alezio.

EVENTS

> Tonight in **Depressa** the **Festival of the meatball** at the oratory in Via Ciccotti. Together with meatballs, prepared in every possible way, from fried meat to meatballs with fresh tomato sauce, vegetarian meatballs with vegetables and potatoes. Along with these grilled meat and the classic Pittule.

In **Torre Suda (Racale)** a festival suitable for the most greedy, to taste the typical Salento ice cream, the Spumone. In the coastal garden of the seaside resort you can enjoy all the variations of this ice cream, at the **Sagra, in fact, of Spumone**.

At **Giuggianello** starts tonight the two days dedicated to the pepper, with **peppers in celebration**, with dishes all based on the vegetable that tomorrow dishes in summer. Tonight there will also be the guitarist of Li-gabue

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

10:00 - 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

Weekly market

LECCE

Via Roma, Info:

Municipal Police

0832. 233211

From 7:00 to 12:00

Clothing stands

Near the direction

Barber (Diego): 347-9552413

Hairdresser (Maria):349-5790433

Beautician (Alessia): 349-2666262

INCLUDED IN BRACELET SERVICE

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

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



THE DOCTOR is in the camping from 11:00 to 13:00

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: MANNI Via Lecce 68, 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