

# THE CAMPERS



Year VI  
Number 13

S. Diana

lamasseria.net

cantinacoppola.it

Campsite Director: Lucio Coppola

Wine cellar Director: Giuseppe Coppola

Reception: Paola La Cagnina

Sea: calm



Wind: W 18 km/h

Dawn: 5:19

Sunrise: 20:13



Sky: partially cloudy

Temperatures: 21°-27°

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

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

curated by **Rita de Bernart**  
Press office **Cantina Coppola**

The Coppola, family 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.  
(Continued on pages 3-4-5-6).



## ***Horoscope, what the stars say***

Today's sign is the **SAGITTARIUS**. You are a positive sign for nature, a lover of all that life has to offer. June could be the right month to find your soul mate!

## **TODAY...IN HISTORY**

Born 104 years ago, on June 10, 1914, the Italian National Olympic Committee, also known as CONI, born with the intention of coordinating the activities of all the sports federations of the country, its main task is to recruit and prepare athletes for international sporting competitions.



Stay up to date on the events and promotions of the campsite and cellar!  
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



## 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.



## NOSTRESS ANIMAZIONE

### MORNING-BEACH

**9:30** *Good morning  
Masseria!*

**9:45** Stretching

**10:00/12:00** Stretching (4-10  
years, beach)

**10:10** Bocce tournament

**11:00** Aquagym (swimming  
pool)

**11:45** Baby Dance

**11:45** Aperitif game

### AFTERNOON SWIMMING POOL

**16:00** *Good afternoon  
Masseria*

**Ore 16:00-18:30**  
Nutella party and after  
Playing in swimming pool  
**17:00** All Fitness  
(walk-bike-jump)

**Ore 17:15** Beach volley  
**EVENING-THEATRE**

**21:00** Meeting

**21:15** Baby dance

**22:00** Variety cabaret

### OFFERTA SPECIALE

## Market Daily Offers

**Mottarello Motta € 2,90**

**Mini Croissant €1,20**

**Digestive Cookies € 1,20**

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 following generation, Giovanni, journalist, founded the daily newspaper "Lo Spartaco" (1887-1914) In the twentieth century the Coppola farm began to consolidate its entrepreneurial character thanks to innovations introduced by Niccolò, son of Giovanni, who graduated in engineering in 1921, during the grape harvest he dedicated himself entirely to the winery until he decided to build a winery equipped with modern techniques of winemaking. 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, based on the combination of innovation and tradition, was strongly delineated in those years.

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.



The oenologist, Carlo Antonio Coppola

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", the first model of hospitable wine cellar 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 Niccolò, Lucia, Martina and Chiara is growing...

*"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" di Giovanni Andrea Coppola*

## *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 has always also produced extra virgin and virgin olive oil (by choice) from its own olive groves.

In recent years our wines have received prizes and awards in various national competitions, particularly for Negroamaro.

Among the most recent: the 2014 edition of Radici del Sud awarded the Doxi Riserva 2010 Alezio Doc , first place in the Negroamaro category.

The Red Li Cuti Alezio Doc 2011 and 2012 Negroamaro in purity have received the prestigious prize Douja D'Or d'Asti , awarded by the Chamber of Commerce, respectively in the editions 2013 and 2014. The same red was awarded at Radici del Sud 2015. In 2016 Gold Medal for Doxi at Wine Expo Poland.

In 2017 the Mayor's Selection assigned gold medal to Doxi Alezio Doc 2013 and silver medal to Rosso Li Cuti Alezio Doc Negroamaro 2015. The same two wines doubled in Poland with two gold medals at Wine Expo Poland 2017. 2018 kicks off at a great pace. In March, two very important silver medals at the oldest competition in France: the Challenge du Vin in Bordeaux awards Doxi Alezio Doc 2013 and Rosso Li Cuti 2015. In April the Doxi Alezio doc was included in Vinitaly's 5Star Wines 2018 guide. And the extra virgin olive oil Santo Stefano has received the 4 drops and the mention of merit to the Competition the Gold of Italy and the international competition the Gold of the Mediterranean. Over the years there have been numerous reports in the Technical Guides (Veronelli, Luca Maroni, Top Hundred by Paolo Masobrio, Slow Wine, L'Espresso, Touring...) and in the national press. The study on Negroamaro carried out with CNR ISPA for the on-site isolation of autochthonous yeasts is interesting. Among the most successful innovations is the Vermentino plant, in the 80s, (the first in Salento) following a study conducted with the Conegliano Veneto Wine Institute and the white vinification of Negroamaro, Rocci is by far the first white Negroamaro). The vineyard "LI Cuti" is a CRU cultivated with vineyard since 1489. From the base of white Negroamaro this year was born the first sparkling wine of our production: Coppola Metodo Classico in brut version and zero dosage.





## RECIPE OF TODAY

### Baked onions

**Ingredients: 1kg of white flat onions, breadcrumbs, 2-3 tomatoes, oregano, salt, olive oil, vinegar.**

Clean, wash and cut the onions in half horizontally. Place them next to each other in a baking tray and still drizzle with water. On each of them give a dusting of breadcrumbs, 2 or 3 small pieces of tomato, oregano, salt and a little 'extra virgin olive oil. Add some water and bake in the oven for about 45 minutes, until the water has dried and the onions are cooked and browned on the surface. You can also, alternatively, add half a glass of vinegar together with the water in the pan and replace the capers with tomatoes and the parsley with oregano.



## THE COAST OF GALLIPOLI

The proverbial beauty of the sea of Gallipoli enchants, both on the beaches and on the cliffs. Both the northern and southern parts of the city have sandy stretches, with golden and equipped beaches, and rocky stretches, with more or less accessible points and crystal clear sea. The only difference? If you don't like the confusion the rocks can offer you more peace of mind!



## EVENTS

> The **Teatro Italia in Gallipoli** will host, Sunday, June 10, the national final of Miss World Italy.  
Starting from 21:00

> In **Nardò**, on June 10, at the camp of the **parish of the Sacred Heart** will be held the XXVI edition of the Festival of "frisa". One of the first festivals of the summer, classic events that allow guests of our land to discover the flavors.  
Starting from 20:30

## USEFUL INFORMATION AND NUMBERS

### SERVICES TIME:

#### **Reception:**

08:00 - 12:00

16:00 - 20:00

#### **Beach Bar:**

8:00-20:00

#### **Market:**

7:30 - 13:00

16:30 - 20:00

#### **Swimming pool Bar**

10:00 - 19:00

#### **Bar Campeggio:**

07:00 - 24:00

#### **1489 Food Pop**

12:30 - 14:30

20:00 - 23:30

#### **Salento In Bus**

Active every day.

**Info line**

**3929242100**

#### **Bike rent**

**Daily at the sports  
ground**

### **HOLY MASS**

#### **Cattedrale Sant'Agata**

10:00 / 11:30/ 19:00

#### **Church of San Lazzaro**

7:30 // 19:00

#### **Church of Sacro Cuore**

21:00

### **INCLUDED IN THE BRACELET SERVICE**

> Swimming pool:

10:00 - 19:00

> Wine testing (Market)

17:30 - 18:30

> Animazione

> Shuttle service a/r Gallipoli:

8:00-9:00-10:00

19:00-20:00-21:00-22:00-

23:00-24:00

> Free entry:

Coppola Collection Hall;

Civic Museum;

Sea Museum.

Open everyday

10:00-13:00/17:00-21:00

Cruschers 10:00-23:00



**MEDICAL GUARD: from Monday to Friday from 20:00 to 8:00**

**Saturday and Sunday h24 TEL. 0833 266250**

**Near Lungomare Marconi, monumental entrance of the old hospital  
and h24 in the historical centre, via S. Angelo (05/06-15/09)**



### **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**