

THE CAMPERS



Year VI
Number 20

S. Ranieri

lamasseria.net

cantinacoppola.it

Campsite Director: Lucio Coppola Wine cellar Director: Giuseppe Coppola Reception: Paola La Cagnina

Sea: calm

Wind: NW 16 km/h



Dawn: 5:19
Sunrise: 20:19



Sky: scattered thunderstorms
Temperatures: 21°-25°

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, a journey through the history of the family...

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 **ARIES**. Your need to unplug because of the work it takes you all the time will give you the strength to win important challenges in love. Dedicated to people you care about.

TODAY...IN HISTORY

With the World Cup Russia 2018 in progress and Italy unfortunately absent from the tournament we can only mount a nostalgia operation. Thus, 48 years ago at the Azteca stadium in Mexico City Italy defeated Germany at the overtime with a 4 to 3 valid for the final.



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

La Masseria is also on



...follow us!

Distribution
Free



**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 from the memory of the vineyards of Château-neuf-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 Viti-gni Italiani". Try it as a fresh aperitif.



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**

Fresh chards € 1,50/Kg
Piquant salami
€1,29/hecto
Legumes Vaso € 1,00

...family, sailing and art, entrepreneurship, viticulture and hospitality

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

Linguine with sea urchins

(da velocissimo.it)

Ingredients: 150/200gr of husk flesh, 300gr of linguine, 1 clove of garlic, oil, salt, chopped parsley.

In a pot (a wok would be excellent) put the amount of extra virgin olive oil necessary for the seasoning of the pasta and cut into two pieces a clove of garlic, heat well the oil. Remove the garlic and pour in about one third of the curly and turn off the heat. Tighten well. In the meantime, cook the linguine and about a couple of minutes before the complete cooking remove them from the heat and drain the pasta, then pour it into the pot with the oil and the shellfish; mix everything adding the remaining shellfish and a good amount of chopped parsley. Leave everything to rest, always covered with the lid, for a few minutes. Serve.



THE ANCIENT FOUNTAIN OF GALLIPOLI

At the end of Corso Roma, the main street of Gallipoli full of shops and bars, we are on the border between old and new. To sanction this geographical and temporal detachment there is the skyscraper, symbol of a new sometimes intrusive, and the historical center, witness of the past, with the bridge that announces it. In the middle, almost in a limbo, is the ancient fountain of Gallipoli, commonly called the Greek fountain. It is said to be one of the oldest facades in Italy, and has an ancient construction consisting of two facades, built in different periods. The one richest in decorations (the ancient part) is divided into 3 parts, each of which depicts the story of a nymph, figure of classical myths. The stories of Dirce, Biblida and Salmace are told. The newest part, the north side of the fountain, was built in 1765. In the centre you can see the emblem of the city of Gallipoli and the Latin inscription engraved by the mayor of the time Nicola Doxi-Stracca.



EVENTS

> **The Salento Swing Festival closes today in Otranto**, along with the music of the Swing Valley Band and the Salento Swing people. Workshop in the afternoon and a night afterparty at the Lido Balnarea of the alimentary lakes. Starting from 22:00

> **The Salento Book Festival stops in Gallipoli**, in Piazza Aldo moro. Sunday, June 17 at 20:30 Ada flower presents the book "Sono libera dentro" and after her Francis sun with his book "#tiamo".

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 | > 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
10:00-13:00/17:00-21:00
Cruschers 10:00-23:00 |
| > Wine testing (Market)
17:30 - 18:30 | > Free entry:
Coppola Collection Hall; | |
| > Animazione | | |



**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**