

THE CAMPERS

Year VI
Number 34

Prez. Sangue di Gesù

lamasseria.netcantinacoppola.it

Campsite Director: Lucio Coppola

Winery Director: Giuseppe Coppola

Reception: Paola La Cagnina

Sea: not very rough



Wind: W 13 km/h

Dawn: 5:23

Sunrise: 20:21



Sky: clear

Temperatures: 22°-28°

Nanni, Giuseppe, Annarita, Lucio, Paola, Niccolò, Lucia, Martina and 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**. This is a better period than the one we are expecting, thanks to the strength that will accompany you during these first days of July. So try to put your projects into practice.

TODAY, IN HISTORY

On July 1, 1931 the central station of Milan was inaugurated, replacing the previous one, which dates back to 1864 and which, already for some years, was inadequate for the traffic of trains and people that characterized Milan.



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



...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 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
Tissue € 1,00

Cod fillets €9,90/kg

Wafers sack €1,00



MORNING-BEACH

**9:30 Good morning
Masseria!**

9:45 Stretching (beach)

**10:00/12:00 Miniland
(4-10 years)**

10:00 Radio Nostress

**11:00 Masseria Swim
Fitness Pt.1**

11:30 Baby Dance

11:45 Aperitif game

**AFTERNOON
SWIMMING POOL**

**16:00 Good afternoon
Masseria**

**16:00-18:30 Miniland: nutella party, makeup for kids and parade
(Theatre 4-10 years)**

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

Ore 17:15 Table football tournament

**EVENING-THEATRE
21:05 Opening night**

21:25 Baby dance

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

...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

Mussels and potatoes (da velocissimo.it)

Ingredients: 1 kg of mussels, 1 kg of potatoes, 1 egg, breadcrumbs, red onion, parsley, salt, extra virgin olive oil, pepper.

Wash the mussels and put them on low heat, covered and without adding water. After about ten minutes they start to open, put out the fire and collect the water they have taken out, taking care to filter it out. Clean the potatoes and cut them into thin slices. Lay them on a baking tray where we have sliced some onion in the meantime. At this point add the mussels removed from the shell, abundant oil, pepper, chopped parsley and breadcrumbs. Cover with another layer of potatoes sprinkled with breadcrumbs and soaked in oil, and then pour the beaten egg. Slowly pour the liquid from the mussels into the baking tray to season everything. During cooking, if necessary, you can add some water. Bake in an



THE “DE’ MONTI” CASTLE OF CORIGLIANO D’OTRANTO

The pride of the town of Corigliano D'Otranto, the castle De 'Monti stands out in the eyes of tourists for its unusual beauty, since the decorations that 'adorn are atypical for a castle that also had military functions. The structure was built by Giovanni Battista Delli Monti, who intended to make it a powerful bulwark of defense, and in fact it was. However, when the defensive requirements were not necessary and the castle passed into the hands of the Trane family, this transformed the building into a dwelling, making it a dual residence. The main symbol of this change is the Baroque façade, with its numerous decorations.



EVENTS

> This It opens tonight at 21:00, and will continue until July 3, in Piazza Aldo Moro in **Gallipoli**, the commemoration of the ancient "**Fiera del Canne-to**", on the occasion of the **feast of Our Lady of Rushes**, an ancient tradition that in recent years has been renewed. that . .

> Continues tonight in **Castro**, continues the **Castro Wine fest**, now in its fifth edition, in the setting of the historic center, the event offers the opportunity for guided tastings of wines and flavors. Until 1 July.

USEFUL INFORMATION AND NUMBERS

SERVICES

TIME:

Reception:

08:00 - 12:00

16:00 - 20:00

Beach Bar:

8:00-20:00

Market:

7:30 - 13:30

16:30 - 20:30

Swimming pool Bar

10:30 - 19:00

Camping Bar:

07:00 - 24:00

Restaurant (self service)

13:00 - 15:00

19:30 - 22:30

1489 Food Pop

20:00 - 23:30

Salento In Bus

Active every day.

Info line

3929242100

Bike rent

Daily at the sports
ground

HOLY MASS

Near the
swimming pool

At 9:30



INCLUDED IN THE BRACELET SERVICE

> Swimming pool:

10:30 - 19:00

> Wine tasting (bar)

17:30 - 18:30

> Animation

> 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 10:00-13:00

15:00-22:00



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) **TEL. 0833 260263**

Pharmacy on duty: MERENDA LUIGI C.so 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**