

THE CAMPERS

Year VI
Number 55

S. Maria Maddalena

lamasseria.net

cantinacoppola.it

Campsite Director: Lucio Coppola

Winery Director: Giuseppe Coppola

Reception: Paola La Cagnina

Sea: rough



Wind: S 18 km/h

Dawn: 5:37

Sunrise: 20:11



Sky: clear

Temperatures: 24°-31°

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

SALENTO COASTAL TOWERS

Just look at a map of Salento to understand the importance of coastal towers for this territory, with many places that have taken the name of their tower: Torre Suda, Torre San Giovanni, Torre Mozza, Torre Pali, Torre Vado, Torre dell'Orso, just to name a few in the province of Lecce, but many are those of the other 2 provinces of Salento Taranto and Brindisi. These towers, there are more than 50 on the coast, were the response to repeated attacks by Turks and other Mediterranean populations. Particularly dramatic was that of 1480, the year of the siege of Otranto and the decapitation of those who became the 800 martyrs of Otranto, now Saints. That episode revealed the need to strengthen the defences on the coast, given the conformation of the territory, strategic but weak. Also in Gallipoli there are 3 of these towers: one close to our campsite, the Torre Sabea, and the others along the south coast, Torre San Giovanni la Pedata and the Torre del Pizzo, located in the homonymous regional park.



Horoscope, what the stars say

Today's sign is the **ARIES**. In this period you will find a bit of serenity after all the worries that have plagued you. Use this serenity to recharge your batteries.

TODAY, IN HISTORY

It was 22 July 1894 when the first competition for horseless cars was launched, the first automobile race in history, held in France on the Paris-Rouen route.



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 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**

- Muller mix € 1,00**
- Chocolate tartlets €1,00**
- Fresh pasta €1,39**

Down: winery by night
at page 7: torre Sabea e torre San Giovanni la Pedata in Gallipoli



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)
Nutella party and table foot-
ball (Theatre)**

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

**Ore 17:15
Table football tournament
(beach, junior/senior)**

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

(continue on page 6)

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.

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**

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

Pizzaiola meat (da Velocissimo.it)

Ingredients: 700gr of veal slices, 200gr of peeled tomatoes, 2 tablespoons of capers, parsley, 1 red onion, garlic, salt, pepper, oregano, extra virgin olive oil Cantina Coppola

In a nice large baking pan put some red onion cut into small pieces and some extra virgin olive oil, heat well and add the slices of veal and peeled tomatoes and cook everything gently, after having put the salt. A few minutes before extinguishing the heat, add the capers and a good dusting of pepper and oregano: the meat is ready to be served.



SALENTO, LAND OF FLAVOURS AND MUSIC

Our land brings joy, with the sun, the sea and the cool summer evenings. But you know, happiness also passes through the table and this confirms the fortune of this territory, rich of many flavors. These do not remain in the houses, and especially in summer can be tasted thanks to the many festivals around the Salento. Usually it is this period in which there are more of them, as you have been able to see from the events section of these days. Between sweet and salty, sea and land there is nothing missing. Pittule, frise, fish, meat and wine you will almost always find them, but also "sweet" festivals, with pasticciotti and other traditional sweets, and other more unusual, such as that of walnuts in Nociglia. Along with good food good folk music, the pinch that makes raise from the chair and dance almost everyone. All you have to do is try these events, the main pillars of the Salento summer.

EVENTS

> Not to be missed in **Presicce** with "**Presicce in mostra**", an evening to discover the beauty of this small village, now included in all respects among the most beautiful in Italy. Not only alleys and places to discover but also flavours to enjoy and popular music to listen to. **Starting from 20:00**

> **The Salento Book Festival** literary review **closes tonight in Gallipoli, starting at 20:00 in Piazza Aldo Moro.** Saverio Tommasi with "be rebellious, practise kindness" and Monsignor Vito Angiuli, bishop of Ugento, with his "I wrote to you I love you on the rock" will present their works.

> The flavours of Salento take us tonight to **Torre Mozza (Ugento) with the Sagra ta turre**, with the typical dish of this area: chickling soup prepared in terracotta pots, along with the ubiquitous pittula, grilled meat, folk music and much more ...

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

(392 950 6940)

Reception:

08:00 - 12:00

16:00 - 20:00

Beach Bar:

8:00-20:00

Market:

7:30 - 21:00

(only Saturday)

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:
10:30 - 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
Cruschers 10:00-13:00
15:00-22:00 |
| > Wine tasting (Winery)
10:00 - 12:30
17:30 - 18:30 | > Free entry:
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: 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: SERINO Via A. De Pace 9, 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**