

THE CAMPERS

Year VI
Number 48

S. Bonventura

lamasseria.net

cantinacoppola.it

Campsite Director: Lucio Coppola

Winery Director: Giuseppe Coppola

Reception: Paola La Cagnina

Sea: not very rough



Wind: W 13 km/h

Dawn: 5:31

Sunrise: 20:16



Sky: clear

Temperatures: 22°-31°

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

THE CAVE OF POETRY

The beauty of Salento and its sea ranges from the Ionian to the Adriatic, with enchanting places on both sides of the coast. One of these is the old Roca, with its "Cave of Poetry", a karst inlet inserted between the most beautiful natural pools in the world. Roca Vecchia, is located between 2 other marinas of Melendugno, Torre dell'Orso and San Foca, which we will talk about, that have collected several blue flags, conquered, thanks to the clarity of the sea but not only, since these places have much to offer.



Horoscope, what the stars say

Today's sign is the **ARIES**. Be careful with the answers you give, you are under pressure on many questions. Relax and don't take everything too seriously.

TODAY, IN HISTORY

29 years have passed since the historic stop in Venice of the Pink Floyd tour, a concert guilty of the evocative scenery that served as the backdrop to the event: the basin of St. Mark.



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.



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**

SPECIAL OFFERS

Market
Daily Offers
Yogurt Stuffer
x2 € 0,69
Spreadable cream
€1,19
Toilet paper x4 €1,30



*From 1400 to the pre-
through family history with sailing boats and art, entrepreneurship, viticul-
ture and hospitality sent a journey*

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

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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

“Bocche di dama” salentine (da Velocissimo.it)

Ingredients: 3 eggs, 225 gr of flour, 225 gr of sugar, half a packet of yeast.

Mix the egg yolks with the sugar, add the flour gradually and soften the dough with the egg whites previously beaten to stiff peaks. Finally put the yeast. The resulting mixture is used to fill in the paper shapes suitable for the checkers' mouths and bake over moderate heat. Never open the oven door during cooking. Once cooked, they are cooled, filled with cream and decorated on the surface with icing and a cherry as desired.



MADONNA DEL CARMINE THE PATRONAL FEASTS CONTINUES

Summer in Salento is synonymous with sun and sea, but also with culture, festivals and traditions. Although many have already passed, this last month and a half that separates us from the end of summer is full of festivals patron, which fill our countries with lights and scents, from the smallest to the largest. With the approach of the B.V. of Mount Carmel, many communities have organized parties, in classic Salento style with lights, stalls, bands, music in the square and processions. Even Gallipoli honours this anniversary, organizing for many years a party on Via Lecce, a street on which there is a small chapel dedicated to the Madonna and built with money from farmers and emigrants of Gallipoli, especially residents in that area, which until 50 years housed cultivated fields. In addition to Gallipoli, Nardò and Tuglie are also partying. Further info next.

EVENTS

> In Gallipoli, in via Lecce, tonight the feasts starts in honour of the **Madonna del Carmine**. It opens at 19 with the procession, the return fireworks at the chapel of Via Lecce. At 21:30 at the music festival with Balla Italia. The programmes of the Nardò and Tuglie festivities are very rich, with illuminations and music.

> The "festival of wine and ciciri and tria", organized by the pro loco, will **continue tonight in Salice Salentino**. At the multi-purpose centre in Via Pasquale Leone, local specialties such as chickpeas with tria (a special pasta) and popular music.

> In **Collepasso**, we remain instead on the subject of **festivals, the one of Saracen Flavours** continues, at the spaces of the Bosco Park.

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 - 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: DEL CUORE Via Giorgio da Gallipoli 18 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**