

THE CAMPERS



Year VI
Number 41

S. Priscilla

lamasseria.net

cantinacoppola.it

Campsite Director: Lucio Coppola

Winery Director: Giuseppe Coppola

Reception: Paola La Cagnina

Sea: rough



Wind: N 27 km/h

Dawn: 5:26

Sunrise: 20:20



Sky: clear

Temperatures: 22°-29°

Nanni, Giuseppe, Annarita, Lucio, Paola, Nicolò, 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**. Vous devez tout faire pour être honnête avec vos amis et votre famille, mais surtout avec vos partenaires. Les nuages qui arrivent ne peuvent que s'amincir comme suit.

TODAY, IN HISTORY

Le 8 juillet 1904, le ministre de l'Éducation de l'époque, Vittorio Emanuele Orlando, a porté l'âge de la scolarité obligatoire à 12 ans, rendant ainsi l'école secondaire obligatoire.



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.



MORNING-BEACH

9:30 Good morning Masseria!

9:45 Stretching (beach)

**10:00/12:00 Miniland Playing in the beach(4-10 years)
Junior club (11-17 years beach)**

10:00 Radio Nostress

11:00 Masseria swim fitness with Marisa

11:30 Baby Dance

11:45 Aperitif game

**AFTERNOON
SWIMMING POOL
16:00 Good afternoon Masseria**

16:00-18:30 Miniland: nutella party, make up for children (Theatre 4-10 years) junior club (Theatre 11-17 years)

17:00 Masseria swim fitness pt.2

**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

Flip flops € 5,00

kiwi €2,50/kg

Croissants x6 €1,30

...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.

CANTINA COPPOLA 1489, THE BEATIFUL NEW WINERY IS OPEN

On sunday evening it was inaugurated the new place of *Cantina Coppola 1489*. A project started about three years ago to develop the wine tourism. It represents today a unique offer in the territory and welcoming customers, enthusiasts and wine lovers in a large, well-equipped and comfortable place. The complex, modern and innovative, is located in the heart of the La Masseria Camping Estate and it is surrounded by vineyards and woods. Inside people can enjoy a fascinating tour that starts from the *Bottaia*, goes on the terraces and in the art room and ends in the wine room and sales point where you can taste our wines. Next to the winery, there is the new restaurant *Vigneto del gusto*, always owned by our company with the chef Franco Tornese. The menu offers two possibilities: tasting itineraries with wine and food pairing and menu a la carte.

The winery is open from Monday to Saturday from 9 to 13 and from 17 to 20.

The restaurant every day for dinner. Reservations: 3929506940

RECIPE OF TODAY

“Panzerotti” with rice (da Velocissimo.it)

**Ingredients: 500gr rice, 2 eggs, 100gr cheese
grated, salt, pepper, extra virgin olive oil Cantina Coppola**

Cook the rice as if you were preparing a classic risotto with vegetable broth. Leave to cool, then add some grated cheese, the eggs and knead well. Forming panzerotti that can be stuffed at will: with tuna and capers, with pieces of various cheeses or with minced meat cooked first in extra virgin olive oil Cantina Coppola and flavored with a little 'of tomato sauce. Finally, once stuffed close well and pass them in the breadcrumbs, now fry them in plenty of extra virgin olive oil Cantina Coppola.



THE CASTLE OF COPERTINO

Copertino, with its 24,000 inhabitants is the fourth most populous municipality in the province of Lecce, an important center for all the territory. The most famous personality of Copertino is certainly the Saint who incorporated the city in his name: San Giuseppe da Copertino, the saint of flights. Along with this, however, there is a building that has made history in Copertino and also in Salento, constituting in the past but also in the present a landmark: the castle. Commissioned by Alfonso Castriota in 1540 and built by the military architect Evangelista Menga, the castle of Copertino stands on an area that already housed a manor dating back to Norman times and is surrounded by a moat. The two frescoed chapels inside are peculiar to the structure, that of S. Marco and that of S. Maria di Maddalena, together with the widely decorated entrance portal located at the end of the stone bridge that leads to the ancient manor.

EVENTS

> Tonight the **celebrations in honor of Santa Domenica in Scorrano**, which for 4 days dresses up with light, becoming the absolute capital of the illuminations, **end. Today** along with music shows with the show, from 19, "Bedixie, jazz.band" Also continues "M'illumino di gusto" and Street Food in the old town. .

> Continues tonight the event "**The song of the sirens, the pink night in Gallipoli**" event organized by the municipality and the Equal Opportunities Commission to promote the role of women in society. In Piazza Aldo Moro from 19:00

> It will take place on, July 8 in Lecce The second stage of the **Radionorba Battiti Live**. On stage set up in Piazza Libertini On stage Mikhail, Ghali, Luca Carboni, Loredana Bertè, Takagi and Ketra, Dolcenera, Mario Biondi, Giusy Ferreri, Boomdabash, Gabry Ponte and many others.

USEFUL INFORMATION AND NUMBERS

SERVICES

TIME:

Reception:

08:00 - 12:00

16:00 - 20:00

Beach Bar:

8:00-20:00

Market:

7:30 - 20:30

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

(0833-204643)

Vigneto del gusto

from 19:30

closed on monday

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



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: MANNI Via Lecce 68 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**