## DON CARLO



## Amaro Don Carlo: Gold Medal in Frankfurt and Silver Medal in Lyon

Amaro Don Carlo's medal collection has been enriched with two more prestigious awards: the Gold Medal at the Frankfurt International Trophy and the Silver Medal at the Concours International de Lyon, recognizing the quality and care with which this artisanal product from Eboli is crafted by Carlo Gargiulo and Angela Caliendo.

Amaro Don Carlo was acknowledged as one of the best in its category by tasters from around the world who annually gather in the German city located in the Hessian wine region and in the French gastronomic capital to rigorously evaluate and award the finest wines, beers, liquors, and spirits, as well as quality cheeses, dairy products, and cured meats from various countries.

For the 2025 edition, the **Frankfurt International Trophy** examined nearly **3,500** samples from **44** countries (2,350 wine samples, 550 beer samples, and 650 liquor samples), while the **Concours International de Lyon** evaluated **10,385** samples representing **54** countries. Strict organizational rules were followed, including optimal storage conditions, classification of samples according to numerous criteria, blind tasting, and control by selected tasters.

Black in color, with an intense aroma of walnuts and spices and an aromatic taste, Amaro Don Carlo is made with 60% walnut hull and a blend of selected herbs and spices. It was recently relaunched with a new label and a reduced sugar content to further enhance its aromatic and flavor potential.





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A local artisanal product capable, thanks to its value, of bringing **prestige and visibility to our territory**, ensuring that it **becomes known and appreciated beyond regional and national borders**.



