



Great Taste 2025: Amaro Don Carlo Among the Award-Winning Products of Excellence

Amaro Don Carlo of Eboli is among the winners of the **Great Taste 2025**, the food and beverage accreditation program that involves over 100 countries worldwide. The highly awaited results of the “stars”—the recognition awarded to outstanding producers distinguished by their quality—were published yesterday by the **Guild of Fine Food**.

With special attention given to small artisanal businesses, the program puts products under the spotlight, from cheeses to cured meats, pasta to honey, chocolate to coffee, beers to spirits (with the exception of wines).

This year, for the first time in the thirty-year history of the event, the evaluation of Italian products took place directly in Italy.

An international panel of experts, after blind tastings, drafted reports and assigned each product a score, ranging from “not awarded” to a maximum of 3 stars. Taste, appearance, aroma, texture, mouthfeel, quality of raw materials, and originality were some of the factors evaluated.

Great satisfaction with the words used by the judges to describe **Amaro Don Carlo**, giving full recognition to the value of this artisanal product and to the great work carried out over the years by **Carlo Gargiulo** and **Angela Caliendo** of **Enoteca Gargiulo** in Eboli:

“Well-made and authentic, it is a pleasant-tasting drink that, unlike many types of Amaro, does not have an overly medicinal flavor, something we greatly appreciated (...) This product does exactly what it set out to do: the bitters combine beautifully with the walnuts.”

The next date to mark on the calendar for this competition is September 9 in London, when the Italian entries with the highest scores will compete for the Great Taste Golden Fork.

