

CoEnfer Coopérative de l'Enfer soc. coop.



Founded in 1978, the **Coopérative de l'Enfer**, the **Co-Enfer** (“Hell Co-op”) is a cooperative which manages all the phases in wine production, including bottling and marketing, of this oenological treasure. Every year the eighty owner-members contribute to the production of a small quantity of wine (around 30,000 bottles).

The Co-Enfer is currently moving to a new building which, while keeping the traditional working methods, will be equipped with extremely advanced technology. This development, together with the growing demand for the wine from consumers, has led to new vineyards being planted, which will increase the cultivated area locally, taking it from the current four hectares to eight or ten over the next few years.

L' **Enfer d'Arvier**, is a strong, full-bodied wine, which in 1972 became one of the first Aostan wines to obtain the Denominazione di Origine Controllata recognition. It comes from vineyards in the municipality of Arvier, mainly on the left banks of the Dora Baltea, an area which has historically been used for growing wine. Still today ancient terracing can be seen, climbing up to the base of the rocky slopes above. The valley structure creates a natural amphitheatre, which means the vines can grow in the best conditions, and is sunny enough to have won the nickname “hell”. The slopes which are turned over to vineyard cultivation break the steep mountain slopes: here, most of the work is done by hand. L'Enfer d'Arvier wine is 85% made with Petit Rouge grapes and the remaining part comes from five other varieties which are permitted by the regulations; what emerges from it is a structured wine, which goes very well with meat dishes. This is a characteristic which mainly comes from two factors: the quality of the terrain and the considerable exposure to the sun, which allow the Petit Rouge, a variety which is native to the area, to best express its characteristics. At the cooperative cellar at Arvier you can also find a prestigious grappa, of which only a limited number of bottles are produced. A new wine was launched in 2004, the new Enfer d'Arvier Supérieur, while over

the past few years a distinguished barrique-matured Enfer d'Arvier has been put on the market, achieving notable success from tasters and sector experts. Co-Enfer’s output can also be bought at wine bars and in various small and large-scale retail outlets.

Company Figures

Turnover: N.D.

Number of Employees: N.D.

Features

EXPORT

CERTIFIED PRODUCTS

SUSTAINABILITY

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