

Distinta



75°C - white tea



85°C - green tea



80°C - yellow tea



90°C - oolong tea



100°C - black tea



Tea exactly as you like it

The good tea making guide



It is the little details that make the difference. A design that reinterprets a classic style with inimitable elegance. Distinta makes a statement with distinction and refinement, leaving nothing to chance; this exclusive identity is the mark of Italian craftsmanship.

1.7 L Digital kettle

Upgrade features:

- Efficient, digital and concealed element
- Temperature selection (75, 80, 85, 90 100°C) for specific teas and infusions
- Keep warm function for 20 minutes
- Illuminated buttons







White tea

Temperature setting: 70-80°C / 158-176°F

Brew time: 1-5 minutes

White tea is the least processed form of tea, made of silver buds and select leaves which have been steamed and dried. It gets its name from the fine silvery white hairs on the unopened buds of the tea plant.

Because of its minimal processing, white tea contains more nutrients than black or green teas and has less caffeine, making it the ultimate health tea.

Variants:

White Needle (Baihao Yinzhen), Salima Peony, Satrupa, Jade Lily, White Plum, Safari Nandi White, Silver Needle





Green tea

Temperature setting: 70-80°C / 158-176°F

Brew time: 1-3 minutes

Green tea is made from unoxidized leaves which are heated straight after picking to destroy the enzymes that cause oxidation. They are then rolled to release their flavour. Green teas are sweet and contain many of the vitamins and antioxidant properties of the fresh green tea leaf, making them highly regarded as a healthy, fragrant and delicious drink.

Variants:

Anji White Virgin, Thai Nguyen Green,
Kenya National Green Tea, Hari Khukri,
Young Hyson (Lucky Dragon), Senchu, Selim Hill





Oolong tea

Temperature setting: 85-90°C / 185-194°F

Brew time: 1-3 minutes

Oolong, meaning Black Dragon, is somewhere between black and green tea, as the leaves are allowed to partially oxidise. It is recognized as being good for the digestive system and is sometimes referred to as a 'blue' tea.

There are two key types: dark open leafed which are 70% oxidised and green balled which are 30% oxidised.

Variants:

Phoenix Supreme, Ali Shan, Qing Xiang Dan Cong,
White Monkey Oolong (Dong Fang Mei Ren),
Chin Shin Oolong, Goomtee, Amber





Black tea

Temperature setting: 95-100°C / 203-212°F

Brew time: 2-5 minutes

White tea is the least processed form of tea, made of silver buds and select leaves which have been steamed and dried. It gets its name from the fine silvery white hairs on the unopened buds of the tea plant.

Because of its minimal processing, white tea contains more nutrients than black or green teas and has less caffeine, making it the ultimate health tea.

Variants:

White Needle (Baihao Yinzhen), Salima Peony, Satrupa, Jade Lily, White Plum, Safari Nandi White, Silver Needle





Tea brewing guide

Type of tea	Name of tea	Country of origin	Brewing Temperature	Infusion	Time Amount of Tea (per 200ml)
White	White Needle (Baihao Yinzhen)	China	75°C	2 min	5g
	Salima Peony	Malawi	75°C	5 min	2½g
	Satrupa	India - Assam	75°C	3 min	2½g
Yellow	Jun Shan Yin Zhen	China	75°C	2 min	5g
	Huangshan Maofeng	China	80°C	2 min	5g
Green	Anji White Virgin	China	75°C	2 min	2½g
	Thai Nguyen Green	Vietnam	75°C	3 min	2½-3g
	Kenya National Green Tea	Kenya	80°C	3 min	2½g
	Gunpowder Formosa	Taiwan	85°C	3 to 4 min	2½g
Black	Pang Yang Gong Fu (Golden Monkey)	China	95°C	3 min	2½g
	Tong Song	India - Darjeeling	100°C	3 min	2½g
	Java Malabar	Indonesia	100°C	3 to 4 min	2½-3g
Oolong	Phoenix Supreme	China	85°C	1 ¼ min	6g
	Tung Ting	Taiwan	85°C	1 to 2 min	3g



Better Everyday